



TEN DEGREES

AT MARKET STREET

## For the table

Warm sourdough - £5.5 (v) | Gordal olives - £4.5 (pb) | Spanish almonds - £4.5 (pb)

## To begin

### Butternut squash soup (v)

Spiced yoghurt & granola, sourdough - £7.5  
(gif/vegan on request)

### Crispy chicken satay

Smoked almonds, chilli oil - £8.5

### Pan seared scallops (gif)

Cauliflower purée, Parma ham crisps - £12

### Beef croquettes

Black garlic, cavalo nero - £8

### Mushroom & soy parfait (v)

Rye bread crisps, pickled shallots - £7.5

### Grilled mackerel (gif)

Beetroot, wasabi, grapes - £8

## Ten Degrees Sharer

Beef croquettes, crispy satay chicken, mushroom & soy parfait,  
warm sourdough & sea salted butter - £19

## To follow

### Chargrilled chicken breast (gif)

Bubble & squeak jacket potato, tarragon velouté - £19

### Pan fried sea bass (gif)

Crispy potatoes, confit leeks, pickled lemons, fish velouté - £22.5

### Wild mushroom risotto (v)

Spinach, Parmesan, crispy onions - £16 (vegan on request)

Add chargrilled chicken +£5

### 12-hour braised beef shin

Roasted white onion, brown butter mash - £22

### Welsh lamb rump

Boulangère potato, lamb shoulder croquette, burnt shallot, artichoke purée, lamb jus - £27.5

### Roasted cod (gif)

Crispy fried gnocchi, mussels, brown shrimp, tenderstem broccoli, fish sauce - £22

### Roquefort & caramelised onion quiche (v)

Herb aioli, tenderstem broccoli - £17

## Signature Boards

### Trio of chicken

Chicken ballotine, spiced chicken skewer, fried chicken toast, five spiced potatoes,  
house pickle salad, hot sauce emulsion - £25

### Trio of pork

Chargrilled pork chop, pork belly skewer, pork shoulder croquette,  
charred pineapple, kimchi, burnt apple - £25



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## Burgers

### Beef

2 beef patties, Big Moc sauce, Welsh Cheddar, shredded lettuce. Served with skinny fries - £17.5

### Chicken

Crispy fried chicken breast, beetroot slaw, shredded lettuce. Served with skinny fries - £16.5

## Steaks

### 28-day dry aged beef from Douglas Willis Master Butcher

All served with triple cooked chips, confit garlic mushroom,  
roasted cherry tomatoes on the vine & watercress

#### 8oz 28-day dry aged flat iron (gif)

Rich flavour, firmer texture and extremely lean, hand carved by the chef - £21

#### 100z 28-day dry aged rib eye (gif)

Rich buttery flavour and tender texture with excellent marbling of fat - £30

#### 8oz 28-day dry aged fillet (gif)

The most tender and premium cut, lean and rich - £32.5

### Ten Degrees Butcher's Block (for two to share)

1 x 8oz fillet, 1 x 100z rib eye, 1 x 8oz flat iron, beef croquettes,  
2 x triple cooked chips, 2 x confit garlic mushrooms,  
roasted cherry tomatoes on the vine, 2 x steak sauce, 1 x side - £95

## Steak sauces (gif)

Peppercorn - £3 | Red wine dripping - £3 | Garlic butter - £3 | BBQ sauce - £3

## Sides

### Grilled garlic focaccia - £4 (v)

Add cheese +£1

### Hispi cabbage - £5 (v)

Roquefort cheese sauce, crispy onions, chives

### Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

### Glazed carrots - £5 (pb, gif)

Smoked almonds, Maple syrup

### House salad - £5 (v)

Green leaves, Caesar dressing,  
Parmesan, croutons

### Triple cooked chips - £4 (pb, gif)

### Skinny fries - £4 (pb, gif)

### Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

### Ten Degrees fries - £5 (gif)

Sea salt, Parmesan & triple mustard mayo

### Brown butter mash - £5 (v, gif)