



Sourdough & Netherend sea salted butter - £5.5

Gordal olives - £4.5 | Spanish almonds - £4.5

To begin

Cauliflower & chestnut soup - £7.5 (pb)

Hazelnut crumb, grilled focaccia

Chicken liver parfait - £8.5

Red onion chutney, port jelly, grilled sourdough

Crispy bolognese & Parmesan arancini - £8.5

Rocket, Madeira & black truffle mayo

Wild mushroom fricassee - £8 (pb)

Grilled sourdough

Crispy fried chicken - £8.5 (gif)

Winter leaves, rosemary & garlic mayo

Smoked salmon rilette - £9

Rye bread, pickled cucumber

Duo of duck - £12.5 (gif)

Crispy duck leg, warm duck breast, orange, Madeira glaze, chicory

To follow

Roast turkey breast - £23 (gif)

Triple cooked potato, cranberry & walnut stuffing, bacon & onion sprouts, honey-glazed carrots, braised red cabbage & gravy

Festive spiced nut & cranberry Wellington - £19 (pb)

Triple cooked potato, onion sprouts, carrots, braised red cabbage & vegetarian gravy

12-hour braised beef shin - £22

Creamy mash, winter vegetables, red wine jus

Pan fried salmon - £22 (gif)

Crispy potatoes, spinach & fennel, Prosecco & herb sauce

Winter spiced roasted caponata - £18 (v)

Butternut squash, roasted cauliflower & red pepper, apple, dried cranberry & sprout salad, gremolata (gif/pb on request)

Pan fried venison - £28

Potato pave, braised leeks, roasted quince purée, crispy onions, red wine jus

Chargrilled chicken breast - £18.5 (gif)

Skinny fries, seasonal greens, garlic butter



Burger

Ten Degrees burger - £18

2 smashed beef patties, smoked streaky bacon, Caerphilly cheese, baby gem, pickled cucumber, crispy onions. Served with skinny fries & BBQ sauce

Steaks

28-day dry aged beef from Douglas Willis Master Butcher

All served with skinny fries, confit garlic mushroom, slow cooked tomato & watercress

8oz 28-day dry aged flat iron - £19.5

Rich flavour, firmer texture and extremely lean, hand carved by the chef. Recommended medium

100z 28-day dry aged rib eye - £31

Rich buttery flavour and tender texture with excellent marbling of fat. Recommended medium

8oz 28-day dry aged fillet - £34

The most tender and premium cut, lean and rich. Recommended medium rare

Ten Degrees Butcher's Block - £95 (for two to share)

1 x 8oz fillet, 1 x 100z rib eye, 1 x 8oz flat iron, crispy arancini, 2 x skinny fries, 2 x confit garlic mushrooms, slow cooked tomato, 2 x steak sauce, 1 x side

Steak sauces - £3

Peppercorn (gif) | Red wine dripping (gif) | Garlic butter (gif) | BBQ sauce (gif)

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Pomme purée - £4 (v, gif)

Buttery mashed potato

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Triple cooked potatoes - £4 (gif)

Skinny fries - £4 (gif)

Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

Ten Degrees fries - £5 (gif)

Sea salt, Parmesan & triple mustard mayo

New potatoes - £4 (gif)

Garlic butter

Pigs in blankets - £5

Honey & mustard glaze

Celebrating a Special Event?

Ask us about our fantastic range of Champagnes, sparkling wines & cocktail trees delivered with complementary sparklers!