

## Enjoy 3 courses for £29\*

\*Supplements apply to some dishes

### For the table

### Warm Sourdough (v)

Cabernet Sauvignon vinegar, sea salted butter - £5.5

Gordal olives (pb) Lemon & thyme - £4.5

Spanish almonds (pb)
Smoked or salted - £4.5

### Starters

Cauliflower & chestnut soup (pb)

Hazelnut crumb, grilled focaccia - £7.5

Chicken liver parfait Red onion chutney, port jelly,

Red onion chutney, port jelly grilled sourdough - £8.5

Crispy bolognese & Parmesan arancini

Rocket, Madeira & black truffle mayo - £8.5

Wild mushroom fricassee (pb)

Grilled sourdough - £8

Crispy fried chicken (gif)
Winter leaves, rosemary & garlic mayo - £8.5

Smoked salmon rillette Rye bread, pickled cucumber - £9

### Celebrating a Special Event?

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

### Mains

### Roast turkey breast (gif)

Triple cooked potato, cranberry & walnut stuffing, bacon & onion sprouts, honey-glazed carrots, braised red cabbage & gravy - £23

# Festive spiced nut & cranberry Wellington (pb)

Triple cooked potato, onion sprouts, carrots, braised red cabbage & vegetarian gravy - £19

12-hour braised beef shin

Creamy mash, winter vegetables, red wine jus - £22

Pan fried salmon (gif)

Crispy potatoes, spinach & fennel,
Prosecco & herb sauce - £22

### Chargrilled chicken breast (gif)

Skinny fries, seasonal greens, garlic butter - £18.5

### Ten Degrees burger

2 smashed beef patties, smoked streaky bacon, Caerphilly cheese, baby gem, pickled cucumber, crispy onions. Served with skinny fries & BBQ sauce - £18

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

Served with skinny fries, confit garlic mushroom, slow cooked tomato & watercress - £22

(Choose from: peppercorn, red wine dripping, garlic butter or BBQ sauce)

Upgrade to  $100z \text{ rib eye } +£10 \mid 80z \text{ fillet } +£12$ 

We are a fresh food restaurant & food is cooked to order. Most dishes can be changed or modified to cater for dietary requirements, please speak to your server for more details. Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed & we cannot guarantee the total absence of allergens. All prices are inclusive of VAT. A 10% discretionary service charge is added to all bills.



Grilled garlic focaccia - £4 (v)

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Seasonal greens - £4 (pb, gif)
Olive oil, sea salt

New potatoes - £4 (gif)

Garlic butter

Pomme purée - £4 (v, gif)
Buttery mashed potato

Triple cooked potatoes - £4 (gif)

Skinny fries - £4 (gif)

Ten Degrees fries - £5 (gif) Sea salt, Parmesan & triple mustard mayo

> Pigs in blankets - £5 Honey & mustard glaze

### Desserts

All desserts are made in house

Christmas pudding (v)
Crème anglaise, brandy berries - £7.95

Baileys crème brûlée (v)
Brandy snap tuile (gif on request) - £7.95

Black Forest trifle (v)
Chocolate sponge, crème pâtissière, cherry - £7.95

Sticky toffee pudding (v)
Miso butterscotch, vanilla ice cream - £7.95

Honeycomb cheesecake (v/gif)
Salted caramel, chocolate shard, shortbread crumble - £7.95

Ice Cream & Sorbets (v, gif)
3 scoops. Please ask for today's flavours - £5.5
(Sorbets - pb)

#### Cheese Plate

Caerphilly, Perl Las Blue, Perl Wen. Served with sourdough biscuits, chutney & grapes - £10.5 +£2 supplement on 3 courses for £29 offer

### Coffees

Americano - £3.5 | Espresso - £3 | Cappuccino - £4 | Latte - £4

Affogato - £5.5 Vanilla ice cream, espresso shot