

# Large Party Menu: 10+ people

Starter & Main (option to purchase dessert on the day) - £25.95pp

Starter, Main & Dessert - £29.95pp

(supplements apply to some items)

### To begin

Celeriac velouté (pb)
Puffed chickpeas, green oil, sourdough

Crispy chicken satay Smoked almonds, chilli oil

Beef croquettes
Tarragon, pickled shallots

Spiced lamb kebab (gif)
Tzatziki, mint, pickled chilli

Chargrilled wild mushroom skewer (pb)

Soy, kimchi

## <u>To follow</u>

Chargrilled chicken breast (gif)
Confit potato, mushroom, leek, tarragon

Pan fried cod (gif) +£4 supplement
Crispy new potatoes, thai green sauce, kale, pak choi

Wild mushroom risotto (v)
Spinach, Parmesan, crispy onions (vegan on request)

Roasted cauliflower steak (pb)
Creamed polenta, chimichurri, hazelnut

Ten Degrees beef burger

Double beef patties, streaky bacon, cheese, house sauce.

Served with skinny fries

Crispy chicken burger
Crispy fried chicken breast, home-made buffalo hot sauce, blue cheese.
Served with skinny fries

80Z 28-day dry aged flat iron steak (gif) +£5 supplement Served with skinny fries, confit garlic mushroom, slow cooked tomato & peppercorn sauce



## To follow continued...

100Z 28-day dry aged rib eye (gif) +£12 supplement
Served with skinny fries, confit garlic mushroom,
slow cooked tomato & peppercorn sauce

80Z 28-day dry aged fillet (gif) +£15 supplement Served with skinny fries, confit garlic mushroom, slow cooked tomato & peppercorn sauce

### To finish

Mason's Congress Tart (v) Vanilla ice cream, cranberry preserve

Clifton Coffee Tiramisu (v)
Chocolate sponge, salted caramel & mushroom cream

Sticky Toffee Pudding (v)
Miso butterscotch, vanilla ice cream

Dark Chocolate & Whiskey Mousse (v|gif)
Seasonal fruits, crushed meringue, hazelnuts

Iced Apple Parfait (v|gif)
Crème Pâtissière, caramelised apple, crumble

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

# Sides

Grilled garlic focaccia - £4 (v)Add cheese +£1

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

House salad - £5 (v)
Green leaves, Caesar dressing,
Parmesan, croutons

Seasonal greens - £4 (pb|gif)
Garlic butter emulsion

Glazed carrots - £5 (pb|gif)
Smoked almonds, Maple syrup

Nduja braised Hispi cabbage - £5

Triple cooked chips - £4 (pb|gif)

Skinny fries - £4 (pb|gif)

Ten Degrees fries - £5 (gif)
Confit garlic, Parmesan

The 'Whole Potato' - £5 (v|gif)

Creamed mash potato,
crispy potato skins, chives