

For the table

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

<u>Starters</u>

Celeriac velouté (pb)
Puffed chickpeas, green oil, sourdough - £7.5

Crispy chicken satay Smoked almonds, chilli oil - £8.5

Beef croquettes
Tarragon, pickled shallots - £8

Spiced lamb kebab (gif) Tzatziki, mint, pickled chilli - £9

Root vegetable 'lasagna' (v|gif)

Parmesan, confit celeriac - £8

(vegan on request)

Chargrilled wild mushroom skewer (pb)

Soy, house pickles - £8

Ten Degrees Sharer
Beef croquettes, crispy satay chicken, wild
mushroom skewer, warm sourdough - £19

<u>Hot Focaccia Sandwiches</u>

Caerphilly cheesesteak
28-day dry aged flat iron steak, Caerphilly
cheese, sautéed peppers & onions, steak jus
Served with skinny fries - £12

Crispy chicken & satay
Crispy chicken breast, satay sauce, chilli oil
Served with skinny fries - £11.5

Vegetable Banh Mi (pb)
Sautéed vegetables, Vietnamese dressing,
fresh mint. Served with skinny fries - £10.5

Chip shop fish sandwich
Beer battered haddock, house-made curry sauce
Served with skinny fries - £11

Mains

Classic Caesar

Cos lettuce, crispy bacon, Parmesan, croutons, Caesar dressing - £9.5

Add chargrilled chicken +£5

Traditional fish & chips

Beer battered haddock, skinny fries, pea purée, tartar sauce & lemon - £17

Wild mushroom risotto (v)

Spinach, Parmesan, crispy onions - £17 (vegan on request)

Add chargrilled chicken +£5

Charred chicken breast Skinny fries, house salad - £17

Roasted cauliflower steak (pb) Creamed polenta, chimichurri, hazelnut - £17

Duo of beef

80z 28-day dry aged flat iron steak, beef shin cottage pie, roast carrot - £23.5

Burgers & Steaks

Ten Degrees beef burger
Double beef patties, streaky bacon, cheese,
house sauce. Served with skinny fries - £18

Crispy chicken burger

Crispy fried chicken breast, home-made buffalo hot sauce, blue cheese.

Served with skinny fries - £17

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

Served with triple cooked chips, confit garlic mushroom, slow cooked tomato
& choice of steak sauce - £21

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

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



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|qif) Smoked almonds. Maple syrup

Nduja braised Hispi cabbage - £5

Triple cooked chips - £4 (pb|qif)

Skinny fries - £4 (pb, gif)

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

The 'Whole Potato' - £5 (v|qif) Creamed mash potato, crispy potato skins, chives

<u>Desserts</u>
All desserts are made in house

Mason's Congress Tart (v) Vanilla ice cream, cranberry preserve - £7

Clifton Coffee Tiramisu (v) Chocolate sponge, salted caramel & mushroom cream - £7.5

Dark Chocolate & Whiskey Mousse (v|gif) Seasonal fruits, crushed meringue, hazelnuts - £8.5

> Sticky Toffee Pudding (v) Miso butterscotch, vanilla ice cream - £8

Iced Apple Parfait (v|gif)) Crème Pâtissière, caramelised apple, crumble - £7.5

Trio of Desserts (Perfect for sharing) Dark Chocolate & Whiskey Mousse, Sticky Toffee Pudding, Iced Apple Parfait - £13

> Ice Cream & Sorbets (v|qif) 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

Coffees

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

Affogato - £5.5 Vanilla ice cream, espresso shot