10°SKY BAR FOOD MENU



£24

£18

SNACKS

capers & tartare sauce

flat breads

Pinhead sourdough & cultured butter	£6
Gordal olives	£7
Cauliflowers cheese croquetas, pickled onio	on ketchup £8.5
Toulouse sausage roll, Pommery mustard	£8
Porthilly oysters ½ dozen £	dozen £44
BOARDS TO SHARE (price per person)	
British charcuterie, pickles, chutney, sourdough toast	
South coast fish & shellfish, smoked, cured &	& potted,

Mezze, baba ghanoush, vine leaves, marinated vegetables,

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.

MAIN ATTRACTIONS

Wagyu burger, gruyere cheese, gherkin & relish, fries	£24
Redefine meat plant-based burger, tomato relish & pickles, fries	£24
Smoked haddock, katsu curry sauce, braised rice	£23
Burrata, salsa verde, sourdough toast	£16
Roast Faroe Islands salmon, sauté greens, lemon butter	£22
Steak sandwich, caramelised onions, fried st Ewe's farm egg	£24
Fettucine, woodland mushrooms, truffle mascarpone	£28
Salad roasted vegetables feta cheese herb vinaigrette	£22

SIDES £ 8 each

French fries

Baby Gem Cesar salad wedge

Winter greens, chilli & sesame

Tomato & red onion salad, fresh basil

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DESSERTS

Profiteroles, banana custard & salted caramel	£10
Double chocolate brownie, vanilla cream, passion fruit glaz	ze £12
Selection of today's ice creams and sorbets	£3 per scoop
Three British cheeses, chutney & crackers	£18

Head Chef Marc Hardiman

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