Ten Tables
RESTAURANT

Sunday Lunch Menu

Bread

Milk Bread 4 ½
Maple Bacon Butter, Smoked Salt Flakes

Starters

Steak Tartare 14
Beef Fillet, Egg Yolk Gel, Black Truffle Aioli, Pickled Shallots, Cornichons, Nut Biscotti

Fresh Autumn Black Truffle Supplement £8 ½

Seared Tuna 14 ½
Sushi Rice, Wasabi Avocado, Gochujang Aioli, Ponzu

Pumpkin Mille Feuille 12 ½
Gorgonzola Mousse, Pumpkin

Duck Liver Parfait 15
Black Cherry, Brioche

Pan Seared Scallops 15 ½
Red Lentil Dahl, Spiced Pumpkin Seed, Pumpkin Foam

Mains

Sirloin of Beef 27 ½
Horseradish Mascarpone, Yorkshire Pudding

Chicken Ballotine 25
Chestnut & Wild Mushroom Stuffing, Prosciutto,

Fillet of Salmon 25

All served with Roast Potatoes, Honey Glazed Heritage Carrots, Roast Parsnips,
Onion Puree, Red Cabbage, Red Wine Jus

Black Truffle & Ricotta Tortellini 26 ½
Aromatic Wild Mushroom Dashi, Pickled Shimeji Mushroom, Raw Fennel & Chilli Salsa, Chive Oil

For any allergy or intolerance advice please ask our Team
Please note a discretionary 12.5% service charge will be added to all bills

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Sides

Cauliflower Cheese	5
Yorkshire Pudding	2 ½
Pigs in Blankets	6
Sage & Onion Stuffing	4 ½

Desserts

Caramelised Apple Confit Cinnamon Puff Pastry, Brandy Snap, Chantilly, Apple & Perigord Gel, Brown Butter Ice-cream	14
Banoffee Cremeux Salted Vanilla Caramel, Banana Brulée, Sheep Dog Whisky Ice Cream, Sable Biscuit	14 ½
Dark Chocolate Delice Yoghurt Mousse, Pickled Plum Gel, Poached Plum, Toasted Almonds, Umeshu Sake Sorbet	14 ½
Cheese Board Apple Cider Chutney, Cheese Biscuits	14

Hot Drinks

Redber Cafetière Coffee	3 ½
Espresso	2 ½
Cappuccino | Latte	4 ½
English Breakfast Tea | Earl Grey	3 ½
Herbal Tea	3 ½
Hot Chocolate	3 ½

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