Ten Tables
RESTAURANT

Experience Menu

Milk Bread
Maple Bacon Butter, Smoked Salt Flakes

Amuse Bouche

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

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

or

Duck Liver Parfait
Black Cherry, Brioche

Guinea Fowl
Spiced Cherry Chutney, Shallot & Umami Puree, Balsamic Shallot, Beetroot Pave, Wild Mushrooms, Beetroot Jus

Japanese Barbequed Venison
Celeriac Puree, Heritage Carrot, Venison Scrumpet, Wild Mushrooms, Elderberry Ketchup, Dark Chocolate Jus

Banoffee Cremeux
Salted Vanilla Caramel, Banana Brulée, Sheep Dog Whisky Ice Cream, Sable Biscuit

Petit Fours

£95 per person

Available Monday – Thursday, Pre-Booking Only
For the Whole Table - Minimum 2 Guests

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