

Ten Tables

RESTAURANT

At Ten Tables it is our mission and purpose to utilise the best seasonal produce from our trusted local suppliers and producers to create a Menu of fine dining dishes, without over complication.

These dishes can be enjoyed in our intimate environment of just Ten Tables where you are free to laugh, love and be yourself.

Bon Appetit!

Daniel Hollett - Owner

Charles Conroy - Head Chef

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Bread

Ten Tables Bread	4 ½
Salted Butter	

Starters

Maple Glazed Ham Croquette	11 ½
Wholegrain Mustard Aioli, Orange Marmalade, Parmesan	

Pan Seared Scallops	13
Bacon & Chive Crumb, Malt Vinegar Butter Emulsion	

Confit Heritage Tomato Tart	9 ½
Basil Meringue, Lemon Oil	

King Prawn & Smoked Salmon Raviolo	12
Lobster Bisque	

Mains

Pork T-Bone	27
Toffee Apple, Wholegrain Mustard Pomme Puree, Cider Reduction, Pork Quaver	

Venison Loin	35
Butternut Squash Puree, Pearl Barley, Wild Mushrooms, Glazed Beetroot, Redcurrant Jus	

Charcoal Mosaic Cod	27 ½
Charred Asparagus, 24 Hour Potatoes, Roe, Beurre Blanc	

Christmas Turkey Dinner	30
Pigs in Blanket & Brie Bon Bon, Layered Roast Potatoes, Pork & Sage Stuffing, Parsnip Puree, Bacon Fat Sprouts, Cranberry, Madeira Jus	

Confit Celeriac	24
Caramelised Celeriac Puree, Black Truffle Puree, Crispy Celeriac	

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Sides

BBO Hispi Cabbage – Lemon Preserve	6
24-hour Potatoes	8
Truffle & Parmesan Fries	7
Sweet Potato Fries – Gochujang Mayonnaise, Pomegranate	7
Brussel Sprouts and Pancetta	6

Desserts

Chocolate Orange Delice Hazelnut Praline, Orange Cream, Tuille	12
Mince Pie Shortbread Crumble, Baileys Crème Anglaise	11 ½
Brown Bread Ice Cream Chocolate Chip Cookie	9 ½
Ice Cream & Sorbet Selection 2 Scoops	6
Cheese Board Fig & Chilli Chutney, Grapes, Cheese Biscuits	15

Hot Drinks

Redber Cafetière Coffee	3 ½
Espresso	2 ½
Cappuccino Latte	4 ½
Black Tea	3 ½
Herbal Tea	3 ½
Hot Chocolate	3 ½

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Wine **By the Glass 175ml**

White

Bel Canto, Pinot Grigio, (Italy) 7 ½

Sugarbush Hill, Sauvignon Blanc (South Africa) 8

Rose

Crescendo, White Zinfandel Rose (Italy) 7 ½

Red

The Old Gum, Shiraz (Australia) 8

Pavillon des Trois, Merlot (France) 9 ½

Prosecco **Bottle 200ml**

Vino Spumante, Prosecco (Italy) 12 ½

Champagne **Bottle 375ml**

Moët & Chandon Brut Impérial (France) 45

Moët & Chandon Brut Impérial Rose (France) 50

Prosecco **Bottle 750ml**

Vino Spumante, Prosecco (Italy) 35

Vino Spumante, Prosecco Rose (Italy) 37 ½

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English Sparkling	Bottle 750ml
Nyetimber Classic Cuvée Brut (Sussex, England)	65
Nyetimber Cuvée Cherie Demi-Sec (Sussex, England)	69
Nyetimber Brut Rose (Sussex, England)	75
Champagne	Bottle 750ml
Nicolas Feuillatte 'Millesime' 2015 Vintage (France)	65
Moët & Chandon Brut Impérial (France)	79
Moët & Chandon Brut Impérial Rose (France)	89
Dom Perignon 2013 Vintage (France)	300
Wine	Bottle 750ml
White	
Bel Canto, Pinot Grigio, (Italy)	28
Sugarbush Hill, Sauvignon Blanc (South Africa)	29
Baron de Baussac, Viognier (South of France)	39
Finger Post, Sauvignon Blanc (New Zealand)	42 ½
Macon Villages, Chardonnay (France)	45
Domaine Passy Le Clou, Chablis (France)	60
Leitz GG Berg Rosenbeck, Riesling (Germany)	70
Auville Le Clos, 2021, Pouilly-Fuisse (France)	80

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Wine **Bottle 750ml**

Rose

Crescendo, White Zinfandel Rose (Italy)	28
Nicolas Rouzet, Rose (Cotes de Provence)	45
Whispering Angel, Rose (Cotes de Provence)	50

Red **Bottle 750ml**

The Old Gum, Shiraz (Australia)	28
Pavillon des Trois, Merlot (France)	32
Quid Pro Quo, Malbec (Argentina)	36
Esprit de Lussac, St-Emilion (France)	38
St Desir, Reserve Speciale, Pinot Noir (France)	40
Dehesa de Gazania Gran Reserve, Rioja (Spain)	45
The Chocolate Block, 2022 (South Africa)	59
Famille Gonnet Font du Vent, 2021, Chateauneuf-du-Pape (France)	65
Peter Barlow Rustenberg, 2018, Cabernet Sauvignon (South Africa)	72 ½
Chateau Deyrem Valentin, 2019, Margaux (France)	75
Chateau Pontensac, 2017, Medoc (France)	78
Lafite Legende, 2020, Pauillac (France)	80
Prunotto, 2020, Barolo (Italy)	89
Chateau Musar, 2017 (Lebanon)	95
Domaine des Remizieres - Cuvee Emilie, 2022, Hermitage (France)	109
Blason de L'Evangile, 2020, Pomerol (France)	150

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Beer, Lager, Cider

Peroni 5% (330ml)	5
Peroni 0% (330ml)	5
Hawkstone Premium Craft Lager 4.8% (330ml)	5 ½
Hogs Back T.E.A 4.2% (500ml)	6
Hawkstone Craft Cider 5% (500ml)	6

Gin 25ml

Tanqueray	4 ½
Bombay Sapphire Gin	4 ½
Whitley Neill Raspberry Gin	5 ½

Vodka

Absolut Vodka	4 ½
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Rum

Bacardi Carta Blanca Rum	4 ½
The Kraken Black Spiced Rum	6

Whiskies

Jack Daniels - Bourbon	5 ½
Johnnie Walker - Black Label	6
Glenfiddich 12yo - Single Malt	8
Johnnie Walker - Blue Label	25

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Cognac	25ml
Courvoisier V.S. Cognac	6
Courvoisier XO Cognac	25
Hennessy Paradis Imperial Rare	140
Liqueurs/Port	50ml
Tia Maria	6 ½
Baileys	6 ½
Disaronno Amaretto	7 ½
Cointreau	7 ½
Taylors Late Bottled Vintage Port	8 ½
Naturally Distilled Botanicals (Non-Alcoholic)	50ml
Recommended serving over ice with Fever Tree Tonic Water.	
Pentire Coastal Spritz Blood Orange, Sea Rosemary, Oakwood	7 ½
Pentire Adrift Rock Samphire, Headland Sage, Pentire Plant Blend, Citrus, Sea Purslane	7 ½

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Soft Drinks

Appletiser (275ml)	2 ¾
Fanta (330ml)	3
J20 Apple & Raspberry (275ml)	2 ¾
Fever Tree Premium Tonic (200ml)	2 ½
Fever Tree Premium Lemonade (200ml)	2 ½
Fever Tree Premium Ginger Ale (200ml)	2 ½
Coke Diet Coke (200ml)	2 ½
Still Sparkling Water (330ml)	2 ½
Still Sparkling Water (750ml)	7
Red Bull (250ml)	3