

Ten Tables

RESTAURANT

Welcome to Ten Tables Restaurant where creativity meets refinement in every dish.

Chef Sam, Chef Tamas and the dedicated Ten Tables Team are excited to share their passion for exceptional dining with you.

We take pride in upholding the highest standards, offering consistency and precision with each seasonal, locally sourced ingredient we utilise. Every dish is crafted with care and attention to detail, ensuring an unforgettable dining experience.

This restaurant is more than just our business, it is our true passion.

We are thrilled to have you join us.

Daniel Hollett - Owner

Sam Johnson - Head Chef

Tamas Figlar - Sous Chef



Sunday Lunch Menu

Bread

Milk Bread Nduja & Honey Butter	4 ½
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Starters

Duck Gyoza Asian Broth, Spring Onion, Carrot, Chinese Leaf	12 ½
Sweet Potato Raviolo Asparagus, Chervil Velouté, Hazelnut Brittle	11 ½
Steak Tartare Confit Egg Yolk, Black Truffle Aioli, Radish, Pickled Shallots, Milk Bread Crostini	14
White Crab Tartlet Pomelo Gel, Pickled Breakfast Radish, Brown Crab Pate, Poppy Seed Coral	13
Pan Seared Scallops Green Apple, Apple Caviar, Citrus, Beurre Blanc	14 ½

Mains

Sirloin of Beef Horseradish Mascarpone, Yorkshire Pudding, Roast Potatoes, Honey Glazed Heritage Carrots, Roast Parsnips, Onion Puree, Red Cabbage, Red Wine Jus	27 ½
Chicken Ballotine Chestnut & Wild Mushroom Stuffing, Prosciutto, Roast Potatoes, Honey Glazed Carrots, Roast Parsnips, Pea Puree, Red Cabbage, Red Wine Jus	25
Harissa Cauliflower Roast Potatoes, Honey Glazed Carrots, Roast Parsnips, Red Cabbage, Red Wine Jus	24

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Sides

Macaroni Cheese - Crispy Onion, Bacon Crumb	6 ½
Cauliflower Cheese	5 ½
Yorkshire Pudding	2 ½
Pigs in Blankets	6
Sage & Onion Stuffing	5

Desserts

Rhubarb & Custard	12 ½
Hibiscus Poached Rhubarb, Rhubarb Veil, Meringue, Organic Tonka Bean, Vanilla Anglaise	
Coconut & Pineapple Mille-Feuille	12 ¾
Compressed Spiced Pineapple, Tagin, Margarita Sorbet	
54% Dark Chocolate Delice	13 ½
Caramel Popcorn, Miso Ice Cream, White Chocolate Soil, Rum Gel	
Cheese Board	12 ½
Fig & Onion Chutney, Cheese Biscuits	

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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A La Carte Menu

Bread

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Mains

Lamb Rump Pancetta Potato Terrine, Asparagus, Fresh Mint & Almond Verde, Pea Puree, Red Wine Jus	38 ½
Beef Fillet Beef Cheek, Galette Potato, Caramelised Onion, King Oyster Mushroom, Red Wine Jus	42 ½
Guinea Fowl Kyiv Nduja Mashed Potato, Charred Leek, Garlic Butter, Chive Oil	34 ½
Fillet of Halibut Curried Croquette, Charred Courgette, Pickled Purple Carrot Puree, Coconut Curry Velouté	29 ¾
Harissa Cauliflower Coriander Hummus, Chickpea, Pomegranate Pearls	24

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Sides

Tenderstem Broccoli - Chilli, Garlic, Sriracha Aioli	6 ½
Heritage Tomato Salad - Feta, Red Onion, Micro Basil	7
Truffle Aioli & Parmesan Pave Chips	8
Pave Chips	6 ½
Grilled Asparagus - Egg Yolk, Parmesan, Prosciutto Shards	7
Sauteed King Oyster Mushroom - Garlic, Cream	7
Macaroni Cheese - Crispy Onion, Bacon Crumb	6 ½

Desserts

Rhubarb & Custard Hibiscus Poached Rhubarb, Rhubarb Veil, Meringue, Organic Tonka Bean, Vanilla Anglaise	12 ½
Coconut & Pineapple Mille-Feuille Compressed Spiced Pineapple, Tagin, Margarita Sorbet	12 ¾
54% Dark Chocolate Delice Caramel Popcorn, Miso Ice Cream, White Chocolate Soil, Rum Gel	13 ½
Cheese Board Fig & Onion Chutney, Cheese Biscuits	12 ½

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Cocktails

Gin Martini Tanqueray Gin, Dry Vermouth, Lemon Zest	12 ½
Vodka Martini Absolute Vodka, Dry Vermouth, Lemon Zest	12 ½
Espresso Martini Absolute Vodka, Tia Maria, Redber Espresso	13
Passionfruit Martini Absolute Vodka, Passionfruit Puree, Lime	12
Cosmopolitan Absolute Vodka, Cointreau, Cranberry, Lime	13 ½
Lemon Drop Absolute Vodka, Cointreau, Lemon, Sugar	13 ½
Negroni Tanqueray, Campari, Vermouth Rosso, Orange	13
Whisky Sour Jack Daniels Bourbon, Bitters, Lemon, Egg White	13 ½
Amaretto Sour Disaronno, Bitters, Lemon, Egg White	13 ½
Margarita Tequila, Cointreau, Lime	13 ½
Old Fashioned Johnnie Walker Black, Bitters, Sugar, Orange	13 ½
Dark & Stormy Kraken Spiced Rum, Ginger Ale, Lime	13
Strawberry "Candy Floss" Daiquiri Bacardi White Rum, Strawberry Puree, Lime	12 ¾
Pina Colada Bacardi White Rum, Coconut Cream, Pineapple Juice	12
Elderflower Gin Spritz Tanqueray Gin, Elderflower, Fever Tree Tonic	12

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Naturally Distilled Botanicals / Cocktails (Non-Alcoholic)

Pentire Coastal Spritz (50ml) Blood Orange, Sea Rosemary, Oakwood	10
Pentire Adrift (50ml) Rock Samphire, Headland Sage, Citrus, Sea Purslane	10
Pentire Seaward (50ml) Pink Grapefruit, Sea Rosemary, Woodruff, Sea Buckthorn, Wild Seaweed	10
Served over ice with Fever Tree Tonic or Lemonade.	
Elderflower Gin Spritz Tanqueray 0% Gin, Elderflower, Fever Tree Tonic	12
Pentire Paloma Pentire Seaward, Lime Juice, Sugar Syrup, Soda	12½
Pentire Margarita Pentire Adrift, Lime Juice, Sugar Syrup	12½

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
Fever Tree Premium Soda Water (200ml)	2 ½
Coke Coke Zero (330ml)	4
Red Bull (250ml)	3
Still Sparkling Water (330ml)	2 ½
Still Sparkling Water (750ml)	7

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Wine

White - Glass 175ml

Bel Canto, Pinot Grigio, (Italy) 8 ½

Sugarbush Hill, Sauvignon Blanc (South Africa) 9

Rose - Glass

Crescendo, White Zinfandel Rose (Italy) 8 ½

Red - Glass

The Old Gum, Shiraz (Australia) 9

Pavillon des Trois, Merlot (France) 10

Prosecco - Mini Bottle 200ml

Vino Spumante, Prosecco (Italy) 12 ½

Champagne - Half 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)	69
Moët & Chandon Brut Impérial (France)	85
Moët & Chandon Brut Impérial Rose (France)	92 ½
Dom Perignon 2013 Vintage (France)	325

Wine

White - Bottle	750ml
Bel Canto, Pinot Grigio (Italy)	30
Sugarbush Hill, Sauvignon Blanc (South Africa)	32
Baron de Baussac, Viognier (South of France)	42 ½
Finger Post, Sauvignon Blanc (New Zealand)	45
Macon Villages, Chardonnay (France)	49
Domaine Passy Le Clou, Chablis (France)	65
Leitz GG Berg Rosenbeck, Riesling (Germany)	70
Auquie Le Clos, 2021, Pouilly-Fuisse (France)	89

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Rose - Bottle	750ml
Crescendo, White Zinfandel Rose (Italy)	30
Nicolas Rouzet, Rose (Cotes de Provence)	45
Whispering Angel, Rose (Cotes de Provence)	50

Red - Bottle	Vintage	750ml
The Old Gum, Shiraz (Australia)		30
Pavillon des Trois, Merlot (France)		33 ½
Quid Pro Quo, Malbec (Argentina)		38 ½
Esprit de Lussac, St-Emilion (France)		40
St Desir, Reserve Speciale, Pinot Noir (France)		42 ½
Dehesa de Gazania Gran Reserve, Rioja (Spain)		47 ½
The Chocolate Block (South Africa)	2023	59
Famille Gonnet Font du Vent, Chateauf-neuf-du-Pape (France)	2021	69
Peter Barlow Rustenberg, Cabernet Sauvignon (South Africa)	2021	75
Chateau Deyrem Valentin, Margaux (France)	2022	77 ½
Lafite Legende, Pauillac (France)	2021	85
Chateau Clark Rothschild, Bordeaux (France)	2016	89
Chateau Musar, (Lebanon)	2018	95
Prunotto, Barolo (Italy)	2020	99
Domaine des Remizieres - Cuvee Emilie, Hermitage (France)	2022	135
Blason de L'Evangile, Pomerol (France)	2020	185

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Beer, Lager, Cider

Peroni 5% (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
Peroni 0% (330ml)	5
Lucky Saint Unfiltered Lager 0.5% (330ml)	5

Gin 25ml

Tanqueray	4 ½
Bombay Sapphire Gin	4 ½
Whitley Neill Raspberry Gin	5 ½
Tanqueray 0%	4
Tanqueray Sevilla Orange 0%	4
Whitley Neill Rhubarb & Ginger Gin 0%	4

Vodka 25ml

Absolut Vodka	4 ½
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Rum 25ml

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

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Whiskies	25ml
Jack Daniels - Bourbon	6
Johnnie Walker - Black Label	6 ½
Glenfiddich 12yo - Single Malt	8 ½
Johnnie Walker - Blue Label	25
Cognac	25ml
Courvoisier V.S. Cognac	6 ½
Courvoisier XO Cognac	25
Hennessy Paradis Imperial Rare	140
Liqueurs / Port	50ml
Tia Maria	7 ½
Baileys	7 ½
Disaronno Amaretto	8 ½
Cointreau	8
Taylors Late Bottled Vintage Port	9
Apéritif	50ml
Campari	7 ½
Martini Vermouth Extra Dry	7 ½
Martini Vermouth Rosso	7 ½