

Ten Tables

RESTAURANT

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

Chef Charles Conroy 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

Charles Conroy - Head Chef

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Bread

Rosemary Brioche 4 ½
Confit Garlic Butter

Starters

Devonshire Crab 11 ½
Apple, Lime, Pickled White Cabbage, Crab & Chilli Oil, Crab Crackers

Burrata 10 ½
Peach, Tarragon, Pickled Beetroot

Pan Seared Scallops 13
Chicken Skin Crumb, Cauliflower Puree, Mango Gel, Cauliflower Leaf Crisps

Sirloin Steak Tartine 13 ½
Toasted Sourdough, Horseradish Aioli, Pickled Shallots, Onion Puree, Balsamic, Confit Garlic

Mains

New Season Oxfordshire Lamb Rump 35
8 Hour Lamb Belly, BBQ Fennel, Caramelised Celeriac Puree, Roasted Beetroot, Blackberry Jus

Cherry Orchard Pork Tenderloin 29 ½
Crispy Pork Belly, Pickled Onion, Charred Red Cabbage, Bone Marrow Pomme Purée,
Cherry Gel, Rhubarb Jus

Miso, Honey, Soy Roasted Hispi Cabbage 24
Pomegranate, Greek Yoghurt, Lemon Oil, Pickled Heritage Carrot, Hummus

Sirloin Steak 300g 39
Chimichurri Butter, Onion Puree, Heritage Tomato Salad, Beef Shin Arancini, Aioli

Smoked Haddock Rarebit 27 ½
Cherry Tomatoes, Chive Beurre Blanc, Lemon Polenta

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Sides

Grilled Asparagus, Harissa Aioli, Prosciutto	7 ½
Bone Marrow Pomme Purée	6 ½
Truffle & Parmesan Fries	7
French Fries	6
Nduja & Orange Heritage Carrots, Greek Yoghurt, Toasted Almonds, Honey	8
Macaroni Cheese	7

Desserts

Strawberry on a Spring Day Granny Smith Sorbet, Strawberry Sorbet, Strawberry Mousse, Strawberry, Greek Yoghurt, Honey, Tuile, Granola	12½
Banoffee Pie Banana Mousse, Whipped Caramel, Banana Brulée, Banana ice Cream	12½
Clementine Choux Craquelin Cointreau Chantilly, Poached Clementine, Clementine Gel	11
Cheese Board Honey, Hobnobs	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

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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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)	47 ½
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
Chateau Musar, 2017 (Lebanon)	95
Prunotto, 2020, Barolo (Italy)	99
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	9
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 Coke Zero (330ml)	4
Still Sparkling Water (330ml)	2 ½
Still Sparkling Water (750ml)	7
Red Bull (250ml)	3