

Ten Tables

RESTAURANT

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

Chef Charles, Chef Jon 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

Jon Orban - Sous Chef



Sunday Lunch Menu

Starters

Jons Doughnut Sweet Chilli Jam, Cheddar Custard Glaze	11 ½
Devonshire Crab Wasabi, Avocado, Pickled Fennel	12 ½
Pan Seared Scallops Mango Salsa, Lime Gel, Crispy Chicken Skin	13
Chicken & Duck Terrine Sour Cherries, Pistachio, Watercress, Balsamic Vinaigrette	12 ½

Mains

Sirloin of Beef Horseradish Mascarpone, Yorkshire Pudding	29 ½
Chicken Supreme Prosciutto Shard, Sage & Onion Stuffing, Yorkshire Pudding	27
Pithivier Chestnut Mushroom, Leek & Stilton	25

All Roasts are served with Roast Potatoes, Honey Glazed Heritage Carrots, Roasted Parsnips, Pea Puree, Angela's Red Cabbage & Sunday Gravy

Sides

Macaroni Cheese	6
Cauliflower Cheese	6
Pig in a Blanket	7 ½
Sage & Onion Stuffing	6

For any allergy or intolerance advice please ask our Team

Please note a discretionary 12.5% service charge will be added to all bills



A La Carte Menu

Bread

Milk Bread	4 ½
Honey Bacon Butter	

Starters

Jons Doughnut	11 ½
Sweet Chilli Jam, Cheddar Custard Glaze, Milk Bread	
Devonshire Crab	12 ½
Wasabi, Avocado, Pickled Fennel	
Pan Seared Scallops	13
Mango Salsa, Lime Gel, Crispy Chicken Skin	
Chicken & Duck Terrine	12 ½
Sour Cherries, Pistachio, Watercress, Balsamic Vinaigrette	

Mains

BLT	29 ½
Bacon Chop, Grilled Lettuce, Pico de Gallo, House Brown Sauce, Aioli, Cheddar & Chive Croquette	
10oz Rib-Eye	42
Beef Shin Caramel Waffle, Heritage Tomato Salad, Peppercorn Mayo	
Grilled Miso Watermelon	25
Pickled Mushrooms, Feta, Harissa, Pomegranate, Chickpeas, Pumpkin Seeds, Rocket	
BBQ Chicken & Tare Prawn Yakatori	35
House Kimchi Slaw, Sesame Seeds, Kombu Corn Riblets, 24 Potatoes, Sour Cream & Chive	
Pan Seared Tandoori Cod Loin	28 ½
Lobster Demi-Glace, Pea & Mint Puree, Red Onion & Coriander Potato Bhaji, Crispy Cod Skin	

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Sides

Chilli, Garlic Sugar Snap Peas	6 ½
New Potato Salad	6 ½
Truffle & Parmesan Fries	7
French Fries	6
Caesar Salad	7
Macaroni Cheese	7

Desserts

Rum Pear Crème Fraiche Ice Cream, Honeycomb, Caramelised White Chocolate & Ginger Soil	12 ½
Pistachio Baklava Pistachio Gelato	15
Chilli Chocolate & Praline Torte Lime Sorbet	11
Cheese Board Honey, Cheese Biscuits	12 ½

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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Cocktails

Passionfruit Martini Absolute Vodka, Passionfruit Puree, Lime	12
Cosmopolitan Absolute Vodka, Cointreau, Cranberry, Lime	13
Espresso Martini Absolute Vodka, Tia Maria, Redber Espresso	13
Strawberry "Candy Floss" Daiquiri Bacardi White Rum, Strawberry Puree, Lime	12¾
Pina Colada Bacardi White Rum, Coconut Cream, Pineapple Juice	12
Dark & Stormy Kraken Spiced Rum, Ginger Ale, Lime	13
Elderflower Gin Spritz Tanqueray Gin, Elderflower, Fever Tree Tonic	12
Margarita Tequila, Cointreau, Lime	12
Whisky Sour Jack Daniels Bourbon, Bitters, Lime, Egg White	13½
Old Fashioned Johnnie Walker Black, Bitters, Sugar, Orange	13½

Naturally Distilled Botanicals (Non-Alcoholic) 50ml

Served over ice with Fever Tree Tonic or Lemonade.

Pentire Coastal Spritz Blood Orange, Sea Rosemary, Oakwood	10
Pentire Adrift Rock Samphire, Headland Sage, Citrus, Sea Purslane	10

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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
Auvigue 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, Chateauf-neuf-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 25ml

Absolut Vodka	4 ½
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Rum 25ml

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

Whiskies 25ml

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

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

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