

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

Starters

Maple Glazed Pork Belly Shredded Smoked Pork Fritter, Caramelised Onion Puree, Pork Puff	11 ½
Squid Ink King Prawn Tortellini Lobster Reduction, Coconut, Chilli	12
Goats Cheese Brulée Beetroot Cracker, Onion Seed Tuile, Golden Beetroot Chutney	11
Pan Seared Scallops Pumpkin Puree, Black Pudding Crumb, Spiced Pumpkin Seeds, Fish Skin Quaver	14 ½
Confit Duck Japanese Spring Onion Pancake, Pickled Cucumber, Spiced Teriyaki	13

Mains

Sirloin of Beef Horseradish Mascarpone, Yorkshire Pudding	27 ½
Chicken Ballotine Chestnut & Wild Mushroom Stuffing, Prosciutto Shard	24
Butternut Squash Parcel Sweet Potato, Feta, Red Pepper	22
All Roasts are served with Roast Potatoes, Honey Glazed Heritage Carrots, Roasted Parsnips, Pea Puree, Red Cabbage & Sunday Gravy	

Sides

Macaroni Cheese	7 ½
Cauliflower Cheese	5 ½
Pigs in Blanket	6
Sage & Onion Stuffing	5

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
Bacon Jam Butter	

Starters

Maple Glazed Pork Belly	11 ½
Shredded Smoked Pork Fritter, Caramelised Onion Puree, Pork Puff	
Squid Ink King Prawn Tortellini	12
Lobster Reduction, Coconut, Chilli	
Goats Cheese Brulée	11
Beetroot Cracker, Onion Seed Tuile, Golden Beetroot Chutney	
Pan Seared Scallops	14 ½
Pumpkin Puree, Black Pudding Crumb, Spiced Pumpkin Seeds, Fish Skin Quaver	
Confit Duck	13
Japanese Spring Onion Pancake, Pickled Cucumber, Spiced Teriyaki	

Mains

Beef Short Rib	39
Smoked Cheddar Croquette, Roasted Red Onion, Peppercorn Sauce	
Venison Loin	42 ½
Pave Potatoes, Venison Pie, Parsnip Puree, Cavolo Nero, Peas, Redcurrant Jus	
Guinea Fowl	33
Chestnut & Mushroom Bon Bon, Black Truffle Mash, Carrot Puree, Heritage Carrots, Red Wine Jus	
Salt Baked Celeriac	26
Wild Mushroom Gyoza, Miso Glaze, Onion Puree, Wild Mushrooms	
Cod & Chips	27 ½
Pea Puree, Tartare Sauce, Lemon Gel	

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Sides

Tenderstem Broccoli – Confit Garlic, Toasted Almonds, Chilli	6 ½
Heritage Carrots – Honey & Cumin	6
Truffle Aioli & Parmesan Fries	7 ½
French Fries	6
Cajun Corn - Lime Mayonnaise, Cajun Butter	7 ½
Macaroni Cheese - Crispy Onion, Bacon Crumb	7 ½

Desserts

Chestnut Pavlova Spiced Pear Compote, Chestnut Cremaux, Pear & Stem Ginger Ice Cream	11 ½
Dark Chocolate Fondant Blood Orange Macaron, Salted Caramel & Cardamon Ice Cream	13
Tiramisu Delice Ferrero Roche Ice Cream	12
Cheese Board Port, Tomato & Fig Chutney, 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
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Red

The Old Gum, Shiraz (Australia)	8
Pavillon des Trois, Merlot (France)	9 ½

Prosecco

Bottle 200ml

Vino Spumante, Prosecco (Italy)	12 ½
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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, 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
Hawstone Premium Craft Lager 4.8% (330ml)	5 ½
Hogs Back T.E.A 4.2% (500ml)	6
Hawstone 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
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Courvoisier V.S. Cognac	6
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Courvoisier XO Cognac	25
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Hennessy Paradis Imperial Rare	140
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Liqueurs/Port	50ml
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Tia Maria	6 ½
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Baileys	6 ½
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Disaronno Amaretto	7 ½
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Cointreau	7 ½
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Taylors Late Bottled Vintage Port	9
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Soft Drinks

Appletiser (275ml)	2 ¾
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Fanta (330ml)	3
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J20 Apple & Raspberry (275ml)	2 ¾
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Fever Tree Premium Tonic (200ml)	2 ½
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Fever Tree Premium Lemonade (200ml)	2 ½
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Fever Tree Premium Ginger Ale (200ml)	2 ½
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Coke Coke Zero (330ml)	4
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Still Sparkling Water (330ml)	2 ½
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Still Sparkling Water (750ml)	7
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Red Bull (250ml)	3
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