

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
Butter	

Starters

Short Rib Croquette	11 ½
Horseradish Aioli, Chimichurri Aioli, 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, Soy Glazed Beetroot, Redcurrant Jus	
Charcoal Mosaic Cod	27 ½
Charred Asparagus, 24 Hour Potatoes, Roe Beurre Blanc	
Pressed Lamb	30
Heritage Carrots, Mint & Lovage Puree, Hummus, Pomegranate, White Wine Lamb Reduction	
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
Sugar Snap Peas, Chilli & Leeks	6

Desserts

Apple Tarte Tatin Puff Pastry, Vanilla Ice Cream, Cinnamon Gel	12
Crème Fraiche Sponge Cherry Compote, Clotted Cream, Cherry Gel, Pink Peppercorn Meringue	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
Sugarbush Hill, Sauvignon Blanc (South Africa)	7 ½

Red

The Old Gum, Shiraz (Australia)	7 ½
Pavillon des Trois, Merlot (France)	9 ½

Rose

Crescendo, White Zinfandel Rose (Italy)	7
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Prosecco

Bottle 200ml

Vino Spumante, Prosecco (Italy)	12
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Champagne

Bottle 375ml

Moët & Chandon Brut Impérial (France)	45
Moët & Chandon Brut Impérial Rose (France)	50

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Champagne	Bottle 750ml
Nicolas Feuillatte 'Millesime' Collection 2015 (France)	65
Moët & Chandon Brut Impérial (France)	79
Moët & Chandon Brut Impérial Rose (France)	89
Dom Perignon 2013 Vintage (France)	300
Prosecco	
Vino Spumante, Prosecco (Italy)	35
Rose	
Crescendo, White Zinfandel Rose (Italy)	27
Nicolas Rouzet, Rose (Cotes de Provence)	45
Whispering Angel, Rose (Cotes de Provence)	50
Wine	Bottle 750ml
White	
Bel Canto, Pinot Grigio, (Italy)	27
Sugarbush Hill, Sauvignon Blanc (South Africa)	28
Baron de Baussac, Viognier (South of France)	38
Finger Post, Sauvignon Blanc (New Zealand)	42 ½
Macon Villages, Chardonnay (France)	45
Domaine Passy Le Clou, Chablis (France)	60
Auvigue Le Clos, 2021, Pouilly-Fuisse (France)	75

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Wine

Bottle 750ml

Red

The Old Gum, Shiraz (Australia)	28
Pavillon des Trois, Merlot (France)	32
Quid Pro Quo, Malbec (Argentina)	36
Esprit de Lussac, St-Emilion (Bordeaux)	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
Domaine des Remizieres - Cuvee Emilie, 2022, Hermitage (France)	99

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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	5 ½

Whiskies

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

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Cognac

Courvoisier V.S. Cognac	6
Courvoisier XO Cognac	25

Liqueurs/Port

50ml

Disaronno Amaretto	6 ½
Tia Maria	6 ½
Baileys	6 ½
Cointreau	7
Taylors Late Bottled Vintage Port	7 ½

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

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