

# Ten Tables

RESTAURANT

## 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

For any allergy or intolerance advice please ask our Team

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

---

# Ten Tables

RESTAURANT

## Naturally Distilled Botanicals / Cocktails (Non-Alcoholic)

Pentire Coastal Spritz (50ml) 10  
Blood Orange, Sea Rosemary, Oakwood

Pentire Adrift (50ml) 10  
Rock Samphire, Headland Sage, Citrus, Sea Purslane

Pentire Seaward (50ml) 10  
Pink Grapefruit, Sea Rosemary, Woodruff, Sea Buckthorn, Wild Seaweed

Served over ice with Fever Tree Tonic or Lemonade.

Elderflower Gin Spritz 12  
Tanqueray 0% Gin, Elderflower, Fever Tree Tonic

Pentire Paloma 12½  
Pentire Seaward, Lime Juice, Sugar Syrup, Soda

Pentire Margarita 12½  
Pentire Adrift, Lime Juice, Sugar Syrup

## Soft Drinks

Appletiser (275ml) 2¾

Fanta (330ml) 3

J20 Apple & Raspberry (275ml) 2¾

Fever Tree Premium Tonic (200ml) 2½

Fever Tree Premium Lemonade (200ml) 2½

Fever Tree Premium Ginger Ale (200ml) 2½

Fever Tree Premium Soda Water (200ml) 2½

Coke | Coke Zero (330ml) 4

Red Bull (250ml) 3

Still | Sparkling Water (330ml) 2½

Still | Sparkling Water (750ml) 7

For any allergy or intolerance advice please ask our Team

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

---

# Ten Tables

RESTAURANT

## Wine

**White - Glass** 175ml

Bel Canto, Pinot Grigio, (Italy) 9

Sugarbush Hill, Sauvignon Blanc (South Africa) 9 ½

## Rose - Glass

Crescendo, White Zinfandel Rose (Italy) 9

## Red - Glass

The Old Gum, Shiraz (Australia) 9 ½

Pavillon des Trois, Merlot (France) 10 ½

**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

# Ten Tables

RESTAURANT

<b>English Sparkling</b> - Bottle	750ml
Nyetimber Classic Cuvée Brut (Sussex, England)	65
Nyetimber Cuvée Cherie Demi-Sec (Sussex, England)	69
Nyetimber Brut Rose (Sussex, England)	75
<b>Champagne</b> - Bottle	750ml
Nicolas Feuillatte 'Millesime' 2015 Vintage (France)	72 ½
Moët & Chandon Brut Impérial (France)	89
Moët & Chandon Brut Impérial Rose (France)	95
Dom Perignon 2013 Vintage (France)	325
<b>Wine</b>	
<b>White</b> - Bottle	750ml
Bel Canto, Pinot Grigio (Italy)	32
Sugarbush Hill, Sauvignon Blanc (South Africa)	33 ½
Baron de Baussac, Viognier (South of France)	42 ½
Finger Post, Sauvignon Blanc (New Zealand)	49
Macon Villages, Chardonnay (France)	59
Domaine Passy Le Clou, Chablis (France)	65
Leitz GG Berg Rosenbeck, Riesling (Germany)	70
Le Manoir, 2017, Sancerre (France)	79
Auvigue Le Clos, 2021, Pouilly-Fuisse (France)	89

For any allergy or intolerance advice please ask our Team

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

---

# Ten Tables

## RESTAURANT

<b>Rose</b> - Bottle		750ml
Crescendo, White Zinfandel Rose (Italy)		30
Nicolas Rouzet, Rose (Cotes de Provence)		45
Whispering Angel, Rose (Cotes de Provence)		50
<b>Red</b> - Bottle	Vintage	750ml
The Old Gum, Shiraz (Australia)		32
Pavillon des Trois, Merlot (France)		34 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, Chateauneuf-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

For any allergy or intolerance advice please ask our Team

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

# Ten Tables

RESTAURANT

## Beer, Lager, Cider

Peroni 5% (330ml)	5 ½
Hawkstone Premium Craft Lager 4.8% (330ml)	6
Hogs Back T.E.A 4.2% (500ml)	6 ¾
Hawkstone Craft Cider 5% (500ml)	6 ¾
Peroni 0% (330ml)	5 ½
Lucky Saint Unfiltered Lager 0.5% (330ml)	6

## Gin

	25ml
Tanqueray	5
Bombay Sapphire Gin	5
Whitley Neill Raspberry Gin	5 ½
Tanqueray 0%	4 ½
Tanqueray Sevilla Orange 0%	4 ½
Whitley Neill Rhubarb & Ginger Gin 0%	4 ½

## Vodka

	25ml
Absolut Vodka	5

## Rum

	25ml
Bacardi Carta Blanca Rum	5
The Kraken Black Spiced Rum	6

# Ten Tables

RESTAURANT

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

---