

Ten Tables

RESTAURANT

Sunday Lunch Menu

Bread

Milk Bread 4 ½
Sun-Dried Tomato & Basil Butter

Starters

Beef Carpaccio 14
Horseradish Ice Cream, Pickled Shimeji Mushroom, Breakfast Radish, Balsamic Gel, Biscotti

Salmon Ceviche 13 ½
Sushi Rice, Nori, Pickled Cucumber, Wasabi, Avocado, Teriyaki, Pickled Ginger, Soy Gel

Black Truffle & Goats Cheese Agnolotti 12
Tomato Essence, Heritage Tomato, Ricotta, Olive Soil

Char Siu Pork Belly 12 ½
Pickled Apple Salad, Roasted Peach, Prawn Cracker

Pistachio Crusted Scallops 15 ½
Pea, Mint, Pea Velouté

Mains

Sirloin of Beef 27 ½
Horseradish Mascarpone, Yorkshire Pudding

Chicken Ballotine 25
Chestnut & Wild Mushroom Stuffing, Prosciutto,

Fillet of Salmon 25

All served with Roast Potatoes, Honey Glazed Heritage Carrots, Roast Parsnips,
Onion Puree, Red Cabbage, Red Wine Jus

Beetroot Gnocchi 25
Roast Beetroot, Pickled Beetroot, Whipped Feta, Candied Walnuts

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Sides

Cauliflower Cheese	5
Yorkshire Pudding	2 ½
Pigs in Blankets	6
Sage & Onion Stuffing	4 ½
BBQ Corn – Shiso Butter, Tajin, Lime Gel	7 ½

Desserts

Clotted Cream Parfait Strawberries, Meringue, Sable Biscuit, Lemon Gel, Basil Sorbet	13 ½
Black Forest Entremet Pedro Ximenez Cherries, Amaretto Ice Cream	14
Peach Melba Meringue, Raspberry Ripple Ice Cream, Vanilla Chantilly, Raspberry	13 ¾
Cheese Board Apple Cider Chutney, Cheese Biscuits	14

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