



TING

2 Course £30 with Wine Pairing £50

3 Course £35 with Wine Pairing £60

Starter

Warm Aromatic Duck

Baby Spinach, Soy Dressing, Pak Choi
Valpolicella Superiore, 'La Giuva', 2016
(8)(12)

Winter Salad

Kale, Orange & Graceburn Cheese
Bukkettraube, Cederberg, Western Cape, South Africa, 2016
(H)(V)(7)(11)

Smoked Salmon Tartare

Avocado, Pickled Seaweed, Chilli
Verdelho, 'Maranoa', David Traeger, Victoria, Australia, 2012
(7)(8)(9)

Main

Lamb Breast

Wild Mushrooms, Gentleman's Relish, Potato Terrine
Yangarra, Estate Shiraz, McLaren Vale, Australia, 2014
(3)(7)(9)

Sea Bream

Purple Broccoli, Red Miso, Cockles
Chardonnay, Hamilton Russell, Hemel-en-Aarde Valley, South Africa, 2017
(H)(3)(5)(7)(8)

Bermuda Onion

Whipped Tofu, Mint, Kombucha
Viognier, 'Tepusquet', Cambria, Santa Maria Valley, USA, 2015
(V)(12)(13)

Dessert

Breton Sable

Apple Compote, Crème Fraiche
Riesling Auslese, 'Stein', Dreissigacker, Bechtheimer, Rheinhessen, Germany, 2008
(3)(6)(7)(9)

Buttermilk Panna Cotta

Rhubarb, Baked White Chocolate
Cuvee Auslese, Kracher, Burgenland, Austria, 2017
(7)(9)

Stilton

Grapes, Raisin Puree
Taylor's, 10 year old Tawny Port
(V)(9)

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (V) Vegetarians. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts,

(2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products
(9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

Please inform a member of staff at your convenience of any allergens or dietary requirements.