



TING

3 Course £55

with Wine Pairing £95

Starter

Cauliflower Velouté

Sultana, Truffle, Sorrel

Viognier, 'Tepusquet', Cambria, California, United States, 2015

(A)(V)(8)

Beetroot Salad

Hazelnut, Goat's Curd, Grapes

Blaufränkisch Blend, Heinrich Red, Burgenland, Austria, 2015

(A)(V)(1)(8)(9)

Scottish Salmon

Yoghurt, Nashi Pear, Wild Rice

Verdelho, 'Maranoa', David Traeger, Victoria, Australia, 2012

(7)(9)

Main

Roasted Cauliflower

Pine Nut, Coriander, Raisin

Chardonnay, Hamilton Russell, Hemel-en-Aarde Valley, South Africa, 2017

(V)(1)(8)

Orchard Farm Pork Belly

Char Siu, Salt Baked Pineapple, Tenderstem Broccoli

Corvina blend, Valpolicella Superiore, 'La Giuva', Veneto, Italy, 2016

(P)(8)

Line Caught Stone Bass

XO Sauce, Salt and Pepper Squid

Chardonnay, 'Arthur', Domaine Drouhin, Willamette Valley, United States, 2015

(4)(5)(7)(8)

Dessert

Sacher Torte

Grand Marnier Soaked Apricots, Salted Apricot Vanilla Sorbet

Henriques and Henriques, Sercial Madeira, 10 year old

(A)(3)(6)(8)(9)(13)

Poached Pear

Gingerbread, Yuzu

Tokaji Muscat, Exaltation, Holdvolgy, Hungary, 2012

(3)(6)(9)

Selection of British Cheese

Fresh Honey, Biscuits

Taylor's, 10 year old Tawny Port, Portugal

(1)(3)(6)(9)(13)

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.