



TING

3 Course £70

with Wine Pairing £95

Starter

Chalk Stream Farm Sea Trout

Fennel, Ruby Grapefruit, Avocado

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

(H)(7)

Wye Valley Asparagus

Burrata, Lemon

Vermentino, Belguardo, Maremma, Tuscany, Italy, 2016

(V)(9)(13)

Beef Tartare

Pickled Melon, Wasabi Mayonnaise, Soy

Blaufränkisch Blend, Heinrich Red, Burgenland, Austria, 2015

(3)(6)(7)(8)(9)(12)

Dorset Crab (£10 Supplement)

Cucumber, Granny Smith Apple

(4)(6)(9)(10)(11)

Main

Cotswolds Chicken Breast

Alsace Bacon, Baby Gem, Broad Beans

Pinot Noir, Mercurey, Domaine Faiveley, Burgundy, France, 2016

(9)

Line Caught Stone Bass

XO Sauce, Turnip, Fermented Chili

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

(3)(4)(5)(7)(8)(9)

Sussex Dairy Cow

Anchovy "Ketchup" Grelot Onion

Valpolicella Superiore, 'La Giuva', Tuscany, Italy, 2016

(7)(11)

Lemon Sole (£10 Supplement)

Isle of White Tomato's, Caperberries, Early Harvest Olive Oil

(7)(13)

Dessert

Cashel Blue

Grape Chutney, Port, Malt Loaf

Taylor's, 10 year old Tawny Port, Portugal

(A)(V)(1)(3)(6)(9)

Eton Mess

Passion Fruit, Meringue and Sorbet

Cuvee Auslese, Kracher, Burgenland, Austria, 2017

(H)(6)(7)(9)

Each £6

Tandoori Hispi Cabbage

Spiced Yoghurt

(1)(9)

French Fries

Cornish Sea Salt

Sautéed New Potatoes

Truffle Creme Fraiche

(9)

Spring Salad

Spring Onion Dressing

Green Beans

Shallot Dressing

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, (H) Halal, (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.