



TING

Vegetarian 6-Course Tasting Menu £95

With Wine Pairing £150

Jerusalem Artichoke Veloutè

Quail Egg, Truffle Toastie

Sherry Oloroso, Fernando de Castilla, Jerez, Spain

3,6,9,11

Burrata

Shiso Salsa Verde, Blackberries, Sourdough Crouton

Sangiovese Blend, Belguardo Rosè, Mazzעי, Tuscany, Italy

V,3,9,12,13

Miso Roasted Cauliflower

Kale & Chestnut Relish, Cob Nut Dukkah

Chardonnay, Family Vineyards, Miolo, Campanha, Brazil

1,3,9,11,12

Winter Squash Gnocchi

Delicia Pumpkin, Pumpkin Seed, Lovage Pesto, Pecorino, Calvelo

Nero

Zinfandel, Edmeades, California, US

1,3,9

Coconut & Mango Delice

Mango & Lime Sorbet

Jurancon, Clos Thou, Lapouble Laplace Henri, Jurancon, France

V,3

Luna & Quickest Cheese

Olives Cake, Fennel Crackers, Beetroots Chutney

Taylor's 10-Year-Old Tawny Port

3,6,9

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 (H) Halal. 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