



# TING

## 6-Course Tasting Menu £95

### With Wine Pairing £150

#### Caesar Salad

Little Gem Lettuce, Summer Truffle, Pecorino Fondue, Slow Cooked  
Egg Yolk, Anchovies

*Riesling Eva Fricke, Rbeinhessen, Germany*

*P,3,6,7,9,11,13*

#### Seared Duck Liver

Roast Turnips, Sherry Vinegar, Granny Smith Apple

*Gewürztraminer Classic, Hugel, Alsace, France*

*1*

#### Scottish Halibut

Swordfish Bacon Lardons, Mashed Potatoes, Smoked Eel, Bordelaise  
Sauce

*Chardonnay, Hamilton Russell, Western Cape, South Africa*

*A,6,7,9,10,13*

#### Highland Venison

Braised Shank, Red Cabbage Puree, Roast Hispi Cabbage & Chestnut

*Cabernet Sauvignon, Viano Vineyards, Contra Costa County, USA*

*A,9,13*

#### Apple Tatin

Breton Biscuit, Crème Fraiche, Salted Caramel, Vanilla Ice Cream

*Madeira Servial, 10-Year-Old, Henriques & Henriques*

*3,6,9*

#### Luna & Quickest Cheese

Olives Cake, Fennel Crackers, Beetroots Chutney

*Taylor's 10-Year-Old Tanny 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