

TING 厅

Monday – Sunday 12pm – 8pm

British Cuisine

Small Plates

- Beef Tartare** £14
Truffle Mayonnaise, Duck Egg Yolk, Bread Cracker
3,6,11,13
- Mackerel "Rollmops"** £13
Beetroot Kimchi, Lemongrass, Chillli
H,7,12,13
- Smoked Ham Hock Terrine** £13
Pease Pudding, Piccalilli, Stottie
P,3,9,11,13
- Cornish Crab "Benedict"** £14
Brown Crab Mayonnaise, Crumpet, Poached Egg
3,4,6,9,11
- Smoked Onion Soup** £12
Black Olive, Anchovies, Comté Croquette
3,6,7,9,13
- Heritage Beetroot Salad** £13
Truffled Goats' Cheese
H,V,1,9
- Cured Sea Trout** £15
Dill, Mustard, Quail Egg, Sour Cream
6,7,9,11,13
- Venison "Bolognese"** £17
Spätzle, Venison Tea, Aged Pecorino, Truffle
A,3,6,8,9,10,13

Side Dishes £6

- Tenderstem Broccoli**
Anchovy Ketchup, Black Olive
H,7,8,11,13
- Chickpea Panisses**
Roast Garlic Mayo
H,V,6,9,11,13
- Savoy Cabbage**
Bacon, Shallot, Parsley
P,9,13
- Baby Gem Lettuce**
Beetroot Kimchi, Lemongrass, Chillli
H,V,8,13
- Mashed Potatoes**
H,V,9
- French Fries**
Katsu Ketchup
H,V,3,4,8,10,13
- Miso Dressed Cucumber Salad**
H,V,3,13
- Kimchi**
H,V,3,7,8
- Jasmine Rice**
H,V,e

Large Plates

- Salt Baked Celeriac** £21
Girolle, Chestnut, Mushroom Tea
V,e,1,8,10,14
- Cornish Halibut** £36
*Smoked Eel Bordelaise, Swordfish 'Bacon',
Mashed Potatoes*
A,6,7,9,10,11
- Roast Salmon** £29
Diane Sauce, Creamed Spinach, Cep, Pickled Onion Ring
A,3,6,7,9,11,13
- "Fish & Chips"** £35
*Cornish Turbot, Warm Tartar Sauce, Battered Oyster,
Crispy Potato*
3,5,7,9,13
- Chicken Cordon Bleu** £26
Truffled Tunworth, Copa, Mustard, Watercress
3,6,9,11,13
- Lamb Rump** £32
Shepherd's Pie, Roast Carrots
A,6,9,13
- "Surf n Turf"** £52
Hereford Beef Fillet, Native Lobster Tail, Thermidor Sauce
A,3,4,9,11,13

Asian Cuisine

Small Plates

- Crispy Salt & Pepper Squid** £16
Black Garlic 'Aioli'
H,5,6,12,13
- Seared Tuna "Roll"** £18
Aromatic Broth, Crisp Seaweed, Tobiko
7,8,12,13
- Chicken Satay** £16
Onion, Cucumber, Roast Peanuts
H,2,10
- Japanese Pumpkin** £14
Miso, Water Chestnut, Yuzu, Lemongrass
H,V,e,3,8
- Wonton Soup** £15
Pork & Prawn Dumplings, Clear Chicken Broth
P,3,4,6,7
- Vietnamese Spring Rolls with Char Sui Pork** £15
Shrimp, Carrot Peanuts, Hoisin
P,2,3,4,8,12
- Carlingford Oysters (3pcs)** £15
Gin, Tonic, Coriander, Salmon Caviar
A,5,7,13

Large Plates

- Vietnamese Softshell Crab** £26
Crispy Crab, Coconut, Sweet Onion
H,3,4,6,8,9,13
- Sea Spinach, Oyster Mushroom** £23
Soba Noodles, Miso Broth
H,V,e,3,8,12
- Seared Japanese Wagyu (120g)** £80
*Dressed Soba Noodles, Glazed Enoki, Truffle Dashi, Paki Choi,
Fresh Wasabi*
3,7,8,11,12,13
- Spiced Monkfish** £32
Teriyaki Kohlrabi, Tempura Sea Asparagus, Coconut & Turmeric
H,3,7,8,9,12
- Steamed Mussels** £26
Thai Green Curry, Baby Sweetcorn, Carrot, Jasmine Rice
3,5,7,8,13
- Aromatic Duck** £45
*Half Crispy Duck, Hoisin, Iceberg Lettuce, Cucumber, Orange,
Spring Onion*
3,8,12,13
- Korean Chilli Popcorn Chicken** £29
Spring Onion, Sesame
A,3,8,12

Desserts

- Blackcurrant Financier**
Chestnut Cream, Chestnut Ice Cream
H,1,3,6,7,8,9
- Ginger Spiced Hazelnut Milk "Mousse"**
Blackberry Jelly, Blackberry Sorbet
H,V,e,1
- Chocolate & Peanut "Bar"**
A,V,2,3,6,8,9
- Ice Cream Mochi Selection** £14
Five pieces served with Chocolate Dipping Sauce
Chocolate, Matcha, Vanilla, Coconut, Mango
H,V,3,6,9

Apple Strudel

Rum Anglaise, Whipped Cream
A,3,6,9,13

Cheese Plate

*Northern Blue, Double Barrel Lincolnshire Poacher,
Plum Loaf*
A,3,6,9,13

Orange Crèmeux

*Mascarpone Foam, Orange and Mascarpone Ice Cream,
Almond Biscuit*
H,1,3,6,7,9

Fruit Salad

H,V,E

Wok

- Sweet & Sour Pork** £28
Lychee, Jasmine Rice
A,P,3,8,10,11
- Vegetable Egg Fried Rice** £22
H,V,6,12
- Crispy Shredded Chilli Beef** £32
Jasmine Rice
A,3,8,10,11
- Hainanese Chicken Rice** £28
*Poached Chicken served with Traditional Condiments and
Ginger Flavoured Rice*
H,3,4,5,6,7,8
- Malaysian Fried Rice** £28
Spiced Chicken, Prawn Crackers and Pickles
H,1,3,4,6,7,8
- Prawns in Black Bean Sauce** £32
King Prawns, Onion, Green Pepper, Jasmine Rice
H,1,3,4,8,12
- Singapore Curry Laksa** £24
*Fried Fish Balls, Rice Noodles, Prawn, Chicken, Bean Curd Puff,
Hard-Boiled Egg with Spicy Coconut Broth*
H,3,4,5,6,7,8,12

All prices are inclusive of 5% VAT. A discretionary 12.5% service charge will be added to your bill. The following dishes are suitable for: (V) Vegetarians, (VE) Vegans, (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. (✓) Item from the Wellness Menu.

Please note game may contain shot and fish may contain bones.



TING 厅

Après Ski Afternoon Tea

£59

With a glass of:

Veuve Clicquot, Yellow Label, Brut, NV

£69

Laurent-Perrier, Rosé Brut NV

£74

Duval Leroy, Prestige, Premier Cru, Rosé Brut NV

£71

Bollinger, La Grande Année, 2012

£84

Additional glass of:

Veuve Clicquot, Yellow Label, Brut, NV

£19

Duval Leroy, Prestige, Premier Cru, Rosé Brut NV

£21

Laurent-Perrier, Rose Brut NV

£25

Bollinger, La Grande Année, 2012

£35

Savouries

Smoked Salmon Gougère

3,6,7,8,9,11,12,13

Truffled Egg Mayonnaise on Brioche

3,6,9,10,11,13

Cucumber

Mature Cheddar, Pink Pepper on Beetroot Bread

3,9,10,13

Roast Beef

Horseradish Sour Cream on Spinach Bread

3,9,10,11,13

Roast Turkey Breast

Cranberry on Carrot Bread

3,10,13

Scones

Plain and Raisin Scones

3,6,9,13

with Strawberry Jam,

Clotted Cream & Seasonal Plum Jam

9,13

Pastries

Hot Chocolate Tart

Topped with Meringue

A,3,6,8,9

“The Snowball”

Coconut Mousse, Yuzu Jelly, Desiccated Coconut

VE

The Black Forest

Chocolate Sponge, Cherry Jam, Chocolate Mousse

H,3,6,8,9

Dundee Cake

H,V,3,6,9,13

Signature Cocktail

Sweet Dreams

Mozart Dark Chocolate Liqueur, Grand Marnier,

Hazelnut Syrup, Caramel Syrup, Coconut Cream

£18

Signature Mocktail

Candy Cane

Grenadine, Almond Syrup, Lemonade, Lime Juice

£9

Signature Teas:

Lost Horizon

Ceylon & Black Tea Blend, Medium Strong Tea

Himalayan

Luxury Black Tea, Medium Intense

Pu'erh Ripe

Double fermented and buried underground for two

years, develops a strong, spicy and earthy taste

Masala Chai

Indian black tea that has been infused with range of

traditional spices to produce a deliciously spicy and warming

brew

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Gong Mei

Light infusion with honey nuances