



TÎNG

A La Carte

Starters

Beetroot Salad

Hazelnut, Goat's Curd, Semi Dried
Grapes

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

£16

Duck Egg

Jerusalem Artichoke, Crosnes,
Watercress

(V)(6)(9)

£14

Duck Liver Ballotine

Forced Rhubarb, Gingerbread, Green Tea

(A)(1)(3)(12)

£22

Chalk Stream Farm Sea Trout

Fennel, Ruby Grapefruit, Avocado

(7)

£16

Dorset Crab

Cucumber, Granny Smith Apple

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

£20

Beef Tartare

Pickled Melon, Wasabi Mayonnaise, Soy

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

£17

Mains

Chicken Breast

Paris Brown Mushroom,
Chicken Cream, Winter Salad

(H)(6)(9)(3)

£36

Roscoff Onion

Whipped Tofu, Ceps, Mushroom "Tea"

(8)(9)(12)

£17

Line Caught Stone Bass

XO Sauce, Turnip, Salt & Pepper Squid

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

£32

Cotswold Lamb Rack

Sweetbreads, Pickled Mustard Seeds, Swede

(H)(3)(9)(11)

£34

Cornish Halibut

Smoked Eel, Parsley Root

(7)(9)

£34

Roe Deer

Braised Red Cabbage, Smoked Beetroot
Puree, Game Consommé

(A)(6)(13)

£44

Monkfish

Onion Squash, Yellow Split Lentils,
Miso

(3)(7)(8)(9)

£32

Side Dishes

Each £6

New Potato

Chives

(9)

January King Cabbage

Tandoori Spices

(1)(8)(2)

French Fries

Maldon Salt

Green Beans

Soy, Sesame

(3)(8)(12)

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.

Please inform a member of staff at your convenience of any allergens or dietary requirements.