



# TÎNG

## 5 Course

**Tasting Menu £85**  
**with Wine Pairing £125**

### **Duck Liver Ballotine**

Forced Rhubarb, Gingerbread, Green Tea  
*Gewürztraminer, Classic, Hugel, Alsace, France, 2015*  
(A)(1)(3)(12)

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### **Chalk Stream Farm Sea Trout**

Fennel, Ruby Grapefruit, Avocado  
*Verdelho, 'Maranoa', David Traeger, Victoria, Australia, 2012*  
(7)

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### **Duck Egg**

Jerusalem Artichoke, Crosnes, Watercress  
*Chenin Blanc, Vouvray, 'Le 2016', François Pinon, Loire Valley, France, 2016*  
(V)(6)(9)

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### **Roe Deer**

Braised Red Cabbage, Smoked Beetroot Puree, Game Consommé  
*Tempranillo, Reserva, Roda, Rioja, Spain, 2014*  
(A)(6)(13)

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### **Eton Mess**

French Meringue, Passion Fruit Cremeux, Cardamom  
*Tokaji Muscat, Exaltation, Holdvolgy, Hungary, 2012*  
(6)(7)(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. 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.