



TING

3 Course £55

with Wine Pairing £95

Starter

Chalk Stream Farm Sea Trout

Fennel, Ruby Grapefruit, Avocado
Verdelho, 'Maranoa', David Traeger, Victoria, Australia, 2012

(7)

Beetroot Salad

Hazelnut, Goat's Curd, Semi dried Grapes
Blaufränkisch Blend, Heinrich Red, Burgenland, Austria, 2015

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

Duck Liver Ballotine

Forced Rhubarb, Gingerbread, Green Tea
Gewürztraminer, Classic, Hugel, Alsace, France, 2015

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

Main

Chicken Breast

Paris Brown Mushroom, Chicken Cream, Winter Salad
Marsannay, Les Grasses Têtes, Domaine Coillot, Burgundy, France, 2015

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

Line Caught Stone Bass

XO Sauce, Turnip, Salt and Pepper Squid
Chardonnay, 'Arthur', Domaine Drouhin, Willamette Valley, United States, 2015

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

Roscoff Onion

Whipped Tofu, Ceps, Mushroom "Tea"
Viognier, 'Tepusquet', Cambria, Santa Maria Valley, California, 2017

(V)(8)(9)(12)

Dessert

Barkham Blue

Port, Grape Chutney, Malt Loaf
Taylor's, 10 year old Tawny Port, Portugal

(V)(1)(3)(6)(9)

Eton Mess

Passion Fruit, Cardamom Chantilly
Tokaji Muscat, Exaltation, Holdvolgy, Hungary, 2012

(6)(7)(9)

Mille Feuille

Caramelized Hazelnuts & Vanilla
Château Petit Vedrines, Sauternes, France 2015

(1)(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, (H) Halal, (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.