

TĪNG厅

5 Course Experience Menu £92

Carlingford Oysters x 3

Mulled Cider, Apple Preserve (A,5,7,13)

Roasted Glazed Pigeon

Hazelnut Mayonnaise, Lettuce Compote, Celery Root (A,1,3,6,9,10)

Delicia Pumpkin

"Spiced Pumpkin Latte" Pickled Squash Quince, Nuts (VE,1,3,13)

Sika Venison

Onion Ash, Chanterelles, Squash (A,3,8,10,13)

Chocolate and Banana Tart

Grue de Cacao Ice Cream (H,3,6,7,8,9)

All prices are inclusive of 12.5% VAT. A discretionary 12.5% service charge will be added to your bill. The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. 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.



TĪNG厅

5 Course Plant Based Experience Menu £80

Roast Chestnut Salad

Spiced Wine Poached Egg, Watercress Soup (V,A,6,13)

Spiced Pumpkin

Pumpkin Latte Foam, Pickled Squash Quince, Nuts (VE,1,3,13)

Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad, Spiced Dressing (V,1,3,9)

Braised Oxheart Tomato

Onion Ash, Sprout Salad, Liquorice (VE,13)

Victoria Pineapple & Lime "Crémeux"

Mango & Basil Salsa, Mango Sorbet (H,VE,3)