



# TING 厅

2 Courses £38.00

3 Courses £45.00

## Starters

### Tuna Tartare

*Avocado, Crispy Lemongrass*

(H,3,4,6,7,9,11,13)

### Beef Tataki

*Preserved Vegetables, Seaweed, Shiso*

(H,3,8,11,12,13)

### Roast Chestnut Salad

*Spiced Wine Poached Eggs, Watercress Soup*

(V,A,6,13)

## Mains

### Cornish Plaice

*Poached & Smoked Shellfish Thai Green Curry*

(H,3,4,5,7,8,9,12)

### Rhug Estate Pork Belly

*Baby Pak Choi, Lotus Root, Crackling*

(P,3,4,7,8,12,13)

### Delicia Pumpkin

*“Spiced Pumpkin Latte”*

*Pickled Squash Quince, Nuts*

(VE,1,3,13)

## Sides

### Truffle & Parmesan £12

*Potato “Gratin”*

(H,V,9)

### Tahini Spinach £8

*Sesame Seeds*

(H,VE,12)

### Jasmine Rice £6

(H,VE,GF)

## Desserts

### Coconut Sesame Choux

(H,3,6,7,8,9,12)

### Victoria Pineapple & Lime “Crèmeux”

*Mango & Basil Salsa, Mango Sorbet*

(H,VE,GF,3)

### 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.