

TĪNG厅

2 Courses £29.00 3 Courses £34.50

Starters

Beef Tartare

Truffle Mayonnaise, Egg Yolk, Bread Cracker (3,6,11,13)

Tuna & Salmon "Taco"

Spring Broth, Seaweed Taco, Tofu (H,3,4,7,8,12)

Mackerel Tartare

Harissa, Chickpea Cracker, Lime Pickle (H,3,7,13)

Spiced Young Globe Artichokes

Miso "Mayonnaise", Coconut, Sorrel (H, VE, 3, 6, 8, 13)

Goat's Cheese Tart

Pear, Radicchio, Honey (H,V,3,9,11,13)

Mains

Shanghai Noodles

Wok Fried Vegetables (H,V,3,6,8,12)

Prawn Tortellini

Sea Herbs, Green Harissa (H,3,4,6,7,9,13)

Heritage Carrots

Coriander Salsa, Pistachio Dukkah (H,VE,1,13)

Roast Chicken Breast

Sage & Onion Stuffing, Caramelised Onion Purée (H,3,6,9,13)

Sticky Glazed Pork Belly

Tom Yum, Baby Fennel, Mango, Papaya (P,3,4,7,8,12,13)



Sides

New Potatoes £5

Sour Cream, Chives

(H, V, 9)

French Fries £5

Katsu Ketchup

(H,VE,3,8,9,13)

Heritage Tomato Salad £7

Peach, Basil

(H,VE,13)

Broad Beans £7

Peas, Heritage Radish, Stewed Onions (H,V,9)

Desserts

Chocolate and Banana Tart

Grue de Cacao Ice Cream

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

Rice Pudding

Apricot, Thyme Compote

(H, V, 3, 6, 9)

Cherries & Pistachio

Pistachio Ice Cream' (VE,A,GF,1)

British Isles Cheese Platter

Gooseberry Chutney, Rosemary Bread, Spicy Crackers (A,3,6,9,12,13)