

# TĪNG厅

# 5 Course Experience Menu £78 With Wine Pairing £138

### Carlingford Oyster

Sweet Chilli, Pickled Onions, Coriander
(A,5,7,13)

Château Mercian, Koshu, Yamanashi, Japan

#### **Beef Tartare**

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

Chianti Classico, Fonterutoli, Mazzei Family, Tuscany, Italy

### Thai Spiced Crab Tart

Fermented Radish, Lime (H,3,4,6,9,11,13)

Verdelho, Maranoa, David Traeger, Victoria, Australia

### Lamb Rump

Lamb Scrapple, Lamb Sauce (H,3,9,13)

Les Alles de Cantemerle, Haut-Medoc, Bordeaux, France

### Chocolate and Banana Tart

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

Petit Guiraud, Sauternes, Bordeaux, France



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## 5 Course Plant Based Experience Menu £78 With Wine Pairing £138

### Spiced Young Globe Artichokes

Miso "Mayonnaise", Coconut, Sorrel

(H,VE,3,6,8,13)

Delas, Viognier, Rhone, France

### Vegan Goat's Cheese Tart

Pear, Radicchio, Honey

(H,VE,3,9,11,13)

Léon Boesch, Les Grandes Lignes, Riesling, Alsace, France

### Crispy Vegetable Pancake Roll

Radish, Tea Pickles, Sichuan Sauce

(VE,3,6,8,10,13)

Waterkloof, "Circumstance" Sauvignon Blanc, Stellenbosch, South Africa

## **Heritage Carrots**

Pine Nuts, Coriander Salsa, Pickled Carrot

(H,VE,1,13)

Edemeades, Zinfandel, California, USA

#### Cherries & Pistachio

Pistachio 'Ice Cream'

(VE,A,GF,1)

Brachetto d'Acqui, Alasia, Piemonte, Italy

All prices are inclusive of 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.

