



# TING

## 5 Course

£85

with Wine Pairing £135

### Cauliflower Soup

Pine Nut, Raisin

*Viognier, 'Tepusquet', Cambria, California, US, 2015*

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

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### Chicken Liver Parfait

Madeira, Truffle Jelly

*Gewürztraminer, Classic, Hugel, Alsace, France, 2014*

(A)(1)(6)(9)(12)(13)

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### Loch Var Salmon

Cured and Smoked, Nashi Pear, Wild Rice

*Verdelho, Maranoa, David Traeger, Victoria, Australia, 2012*

(7)(9)

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### Roe Deer

Celeriac, Truffle, Blackberries

*Vinya Pedrosa, Crianza, Ribera del Duero, Spain, 2015*

(A)(1)(9)(10)(13)

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### Mint Lime and Pineapple Granita

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### Festive Trifle

Orange, Tonka Bean, Mace Custard

*Henri Lapouble-Laplace, 'Clos Thou', Jurançon, France, 2016*

(A)(1)(3)(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, (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.