



TING

2 Course £30 with Wine Pairing £50

3 Course £35 with Wine Pairing £60

Starter

Heritage Beetroot Salad

Hazelnut, Truffle Goat's Curd, Grapes
Blaufränkisch Blend, Heinrich Red, Burgenland, Austria, 2015
(V)(1)(8)(9)(12)

Loch Var Salmon

Cured and Smoked, Nashi Pear, Wild Rice
Verdelho, 'Maranoa', David Traeger, Victoria, Australia, 2012
(7)(9)

Beef Tartare

Pickled Melon, Wasabi Mayonnaise, Soy
Dolcetto d'Alba, Renato Ratti, Italy, 2015
(3)(6)(8)(12)

Main

Roast Cauliflower

Caper, Curry Spices, Raisin
Chardonnay, Hamilton Russell, Hemel-en-Aarde Valley, South Africa, 2017
(V)(1)(8)(11)

Orchard Farm Pork

Char Siu Belly, Salt Baked Pineapple, Crackling
Marsannay, Les Grasses Têtes, Domaine Coillot, Burgundy, France, 2015
(P)(8)

Line Caught Stone Bass

XO Sauce, Salt and Pepper Squid
Chardonnay, 'Arthur', Domaine Drouhin, Willamette Valley, United States, 2015
(4)(5)(7)(8)

Dessert

Spiced Winter Trifle

Orange, Tonka Bean and Mace Custard
Henri Lapouble-Laplace, 'Clos Thou', Jurancon, 2016
(A)(1)(3)(6)(7)(9)

Sacher Torte

Grand Marnier Soaked Apricots, Salted Apricot Vanilla Sorbet
Henriques and Henriques, Sercial Madeira, 10 year old
(A)(3)(6)(8)(9)(13)

Selection of British Cheese

Fresh Honey, Biscuits
Taylor's, 10 year old Tawny Port, Portugal
(1)(3)(6)(9)(13)

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.