



TING

Vegeterian Tasting Menu £55

with Wine Pairing £95

Cauliflower Soup

Pine Nut and Raisin

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

(1)(8)(9)

Heritage Beetroot

Goat's Curd, Grapes, Hazelnut

Blafränkisch Blend, Heinrich Red, Burgenland, Austria, 2015

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

Salt Baked Celeriac

Truffle, Blackberries, Chestnuts

Chenin Blanc, 'Kama', Dorrance, Swartland, South Africa, 2016

(A)(8)(9)(10)(13)

Roast Cauliflower

Caper, Curry Spices, Raisin

Chardonnay, Hamilton Russell, Hemel-en-Aarde Valley, South Africa, 2017

(V)(1)(8)(11)

Mint Lime and Pineapple Granita

Spiced Winter 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.