



TING

5 Course

Tasting Menu £85
with Wine Pairing £125

Cauliflower Soup

Pine Nut, Raisin

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

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

Beef Tartare

Pickled Melon, Wasabi Mayonnaise, Soy

Dolcetto d'Alba, Renato Ratti, Italy, 2015

(3)(6)(8)(12)

Loch Var Salmon

Cured and Smoked, Nashi Pear, Wild Rice

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

(7)(9)

Roe Deer

Celeriac, Truffle, Blackberries

Tempranillo, Reserva, Roda, Rioja, Spain, 2014

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

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.