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2 Courses £38

3 Courses £45

Starters

Aubergine Tataki

Dasbi, Miso Sauce, Garlic Mayo
(VE,8,12,13)

Beef Tataki

Soy, Hot Mustard
(H,3,8,11,12,13)

Shaved Daikon

Jalapeño Salsa, Chive
(H,VE,7,13)

Mains

Spiced Salmon

Wasabi Peas, Glazed Morel, Chicken Sauce
(H,GF,7,8,11,12,13)

Soy Glazed Dingley Dell Pork

Cutlet & Belly, Bok Choy, Wood Ear Mushroom Salad
(P,A,8,10,13)

Organic Turnip

Salt-Baked Turnip, Turnip Leaf Chimichurri, Turnip Dasbi
(H,VE,8,10)

Sides

Spiced Cod & Salmon Croquettes £9

(H,3,6,7,13)

Chilli Garlic Wild Mushrooms £9

(VE,GF,A)

Baby Spinach Salad £7

(VE,3,8)

Spicy Broccoli £7

Chinese Chilli Oil, Confit Garlic
(H,VE,GF)

Desserts

Chocolate & Miso

*Crunchy Cocoa Nib, Chocolate Mousse, Salted Toffee Crèmeux,
Gold Chocolate, Miso Ice Cream*
(H,V,GF,6,7,8,9)

Tropical

*Pineapple Crèmeux, Vanilla Chantilly, Tropical Fruit,
Coconut & Lime Sorbet*
(H,VE,GF,8)

Cheese Platter

*Cashe Blue, Lincolnshire Poacher Cheddar, Bix Soft Cheese,
Cornish Yarg, Selection of Crackers, Chutney, Grapes*
(V,3,6,8,9,12)

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: (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.



Rooted in Nature - Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.