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3 Course Menu £75

Champagne Laurent-Perrier “Cuvée Rosé”
125ml

Amuse Bouche

Carlingford Oyster
Ginger & Lime Gel, King's Caviar
(H,5,7,10)

Starters

Salmon Tataki
Miso Mustard Sauce, Crudité
(A,3,7,8,10,11,13)

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Aubergine in Dashi
Miso & Yuzu Sauce, Crudité
(VE,A,3,6,8,10,12,13)

Mains

Soy Glazed Dingley Dell Pork
Cutlet & Belly, Bok Choy, Wood Ear Mushroom Salad
(P,A,8,10,13)

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Organic Turnip
Salt Baked Turnip, Turnip Leaf Chimichurri, Turnip Dashi
(H,VE,8,10)

Desserts

Chocolate & Miso
Crunchy Cocoa Nib, Chocolate Mousse, Salted Toffee Crèmeux,
Gold Chocolate, Miso Ice Cream
(H,V,3,6,8,9)

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Coconut Dome
Coconut Mousse, Mango & Passion Fruit Compote, Matcha Ice Cream
(H,V,3,6,9)



FTWeekend

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.