



TING 厅

£85 per person
(Parties of 7-12 people)

Amuse Bouche

Carlingford Oysters

Lime, Ginger, Chilli
(H,GF,5,13)

Starter

Satay English Asparagus

Satay Sauce, Puffed Black Rice, Peanuts
(H,VE,GF,2,8,13)

Torched Mackerel

Tomato Ponzu, Pickled Mustard Seeds
(H,GF,7,8,11)

Beef Tataki

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

Main Course

28 Day Dry Aged Beef Fillet

Roasted Peaches, Watercress, Wasabi
(A,3,8,10,11,13)

Miso Cod

White Soy & Mushroom Broth, Shiitake
(H,3,5,7,8)

Organic Turnip

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

Dessert

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, Tropical Fruit, Coconut & Lime Sorbet
(H,VE,GF,8)

Cheese Platter

*Casbel 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.