

TÎNG

3 Course £55- with Wine Pairing - £95

Starters

Jerusalem Artichoke

Walnut, Nashi Pear, Truffle

(V)(9)

Grenache Viognier Blend, Côtes du Rhône Blanc, Paul Jaboulet Aine, 'Secret de Famille', France, 2015

Foie Gras and Eel

Quince, Rosemary

(A)(3)(7)

Gewürztraminer, Classic, Hugel, Alsace, France, 2014

Seared Scallop

Cauliflower, Shellfish and Curry

(A)(1)(3)(4)(7)(9)

Riesling, Sybille Kuntz Estate, Mosel, 2015

Mains

Rose Veal

Girolle, Carrot, Vanilla

(A)(9)(10)

Nero d'Avola blend, SP68 Rosso, Arianna Occhipinti, 2016

Braised Halibut

Dashi Broth, Shellfish and Pak Choi, Pomme Duchesse

(3)(5)(6)(7)(8)(9)

Chardonnay, Manos Negras, Mendoza, Argentina, 2015

Roast Duck Breast

Red Cabbage, Caramelised Miso Apples, Lemon Jus

(A)(6)(8)(10)

Tempranillo, Viña Pedrosa, Crianza, Ribera del Duero, 2014

Desserts

Citrus Creme

Roast Pineapple, Kalamansi

(3)(6)(7)(9)

Château Petit Védrines, Sauternes, France, 2011

Salted Caramel Mousse

Banana, Peanut, Lime

(2)(3)(6)(7)(8)(9)

Cuvee Auslese, Kracher, Burgenland, Austria, 2015

Neal's Yard Selection of British Cheeses

(1)(3)(9)

Quinta do Noval, LBV Unfiltered Port, 2011

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.