TÎNG

Lunch Menu

2 Course £30 With Wine Pairing £50 3 Course £35 With Wine Pairing £60

Starters

Confit Loch Duart Salmon

Chardonnay Salad Cream
(A)(3)(6)(7)(9)(11)
Chenin Blanc, 'Te Arai', Millton, Gisbourne, New Zealand, 2015

Salad Lyonnaise

Slow-cooked Duck Egg and Pata Negra (P)(A)(3)(9)(11)(12) Riesling, Domaine Léon Boesch, 'Les Grandes Lignes', Alsace, France, 2014

Stuffed Cabbage with Date Couscous

Carbonated Yogurt
(V)(3)
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2013

Mains

Herb Crusted Cod Fillet

Smoked Clam Chowder, Pancetta and Fennel
(P)(A)(3)(5)(7)(9)
Chardonnay, 'Arthur', Domaine Drouhin, Willamette Valley, United States, 2015

Roast Duck Breast

Braised Red Cabbage, Caramelised Miso Apples, Lemon Jus (A)(6)(8)(10) Cabernet Sauvignon Blend, Les Allées de Cantemerle, Bordeaux, France, 2012

Gnocchi

Purple Broccoli, Radicchio

(1)(3)(6)(9)

Trebbiano Blend, Soave Classico, 'Calvarino', Pieropan, Veneto, Italy, 2015

Seafood Friday £35

With a Glass of Champagne £45

Half a Lobster, Crab Claws, Mussel, Prawns, Queen Scallop and French Fries
(A)(4)(9)

Desserts

Salted Caramel Mousse

Banana, Peanut, Lime
(2)(3)(6)(7)(8)(9)

Cuvee Auslese, Kracher, Burgenland, Austria, 2015

After Eight Delice

Chocolate, Mint
(3)(6)(7)(8)(9)

Pedro Ximenez, Triana, Bodega Hidalgo, Jerez, Spain

Citrus Creme

Roast Pineapple, Kalamansi (3)(6)(7)(9) Château Petit Védrines, Sauternes, Bordeaux, France, 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 (H) Halal. 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.