

TÎNG

A La Carte

Starters

Roasted Pumpkin Soup

Duck, Peanuts, Spring Onion
(1)(2)(3)(8)(9)(12)
£15

Hay Baked Beetroot Salad

Truffled Goats Curd, Balsamic, Walnuts
(V)(1)(11)
£15

Loch Duart Salmon

Dorset, Avocado, Orange, Caviar
(3)(4)(7)(9)(11)
£18

Seared Scallop

Cauliflower, Shellfish and Curry
(A)(1)(3)(4)(7)(9)
£19

Rabbit and Ham Hock Terrine

Plum chutney and Baby Pickled Vegetables
(3)(P)(A)(10)(11)
£15

Rose Veal Carpaccio

Radish, Apple, Endive, Anchovy, Crème Fraîche
(A)(1)(3)(7)(9)(10)(11)
£16.50

Crisp Duck Egg

English Leek, Ceps
(3)(6)(8)(9)(10)(11)
£16

Mains

Roasted Monkfish

Pepperade, Ossobuco, Veal, Fennel
(A)(3)(6)(7)(10)
£38



Beetroot Risotto

Goats Curd, Walnuts
(A)(1)(9)(11)
£22



Halibut

Shellfish Dashi, Rainbow Chard and Shimeji Mushroom
(A)(2)(3)(4)(6)(7)(8)(9)(10)(11)(12)(13)
£35

Venison Loin

Red Cabbage Purée, Creamed Brussel Sprout and Pancetta
(P)(A)(3)(9)
£33

Cornish Lobster

Bisque, Braised Fennel, Black Garlic Emulsion
(A)(2)(3)(4)(6)(7)(8)(9)(10)(11)(12)(13)
£40

Roasted Squab Pigeon

Saffron Couscous, Aubergine and Preserved Lemon
(A)(1)(3)(6)(10)
£36



Fennel Tarte Tatin

Goats Cheese, Courgette, Orange and Olive
(A)(V)(1)(8)(9)(11)(12)
£24

Fillet Steak (H.S.D.A)

220 grams
£50

To Share

Côte de Boeuf (H.S.D.A)

800 grams
£90

Sirloin Steak (H.S.D.A)

300 grams
£42

*Steaks are accompanied with a mustard bean sprout salad (1)(2)(11) and the choice of sauces:
Béarnaise (6)(9), Madeira (A)(9)(10), Peppercorn (A)(9)(10), House Butter (9)(11)*

Side Dishes £6

*Kale
Seasonal Leaves
Cauliflower Cheese (9)
Miso Honey Roasted Vegetables (3)*

*Triple Cooked Chips
French Fries
Mash*



Rooted in Nature

OUR PRODUCE AND CUISINE IS ROOTED IN NATURE, FEATURING THE FINEST LOCALLY AND ETHICALLY-SOURCED INGREDIENTS

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.

Please inform a member of staff at your convenience of any allergens or dietary requirements.