



TÎNG

A La Carte

Starters

Chicken Liver Parfait

Madeira, Truffle, Pear

(A)(1)(6)(9)(12)(13)

£14

Cauliflower Velouté

Sultana, Truffle, Sorrel

(A)(V)(8)

£12

Beetroot Salad

Hazelnut, Goats Curd, Grapes

(A)(V)(1)(8)(9)

£16

Loch Var Salmon

Yoghurt, Nashi Pear, Wild Rice

(7)(9)

£16

Cornish Mackerel

Ponzu, Avocado, Bonito Mayo

(3)(7)(8)(9)

£15

Orkney Scallop

Granny Smith, Green Tea, Caviar

(5)(7)

£20

Beef Tartare

Pickled Melon, Wasabi Mayo, Soy

(3)(6)(8)(12)

£16

Mains

Barbary Duck

Parsnip, Prune, Apple

(A)(1)(3)(8)(9)(12)

£34

Salt Marsh Lamb

Cornish Sea Lettuce, Japanese Aubergine

(8)(9)(12)

£38

Orchard Farm Pork

Char Siu Belly, Salt Baked Pineapple,

Crackling

(P)(8)

£28

Roasted Cauliflower

Pine Nut, Coriander, Raisin

(V)(1)(8)

£28

Line Caught Stone Bass

XO Sauce, Salt and Pepper Squid

(4)(5)(7)(8)

£32

Cornish Turbot

Thai Curry Mussels, Sea Beet

(4)(7)(8)

£37

Roe Deer

Celeriac, Blackberry, Chestnut

(A)(1)(3)(8)(9)(12)

£42

Cornish Monkfish

Honey and Lime, Miso Squash

(7)(8)(9)

£32

Side Dishes

Each £6

Hispi Cabbage

Miso Butter

(3)(8)(9)

New Potato

Chives

(9)

Green Beans

Soy, Sesame

(3)(8)(12)

French Fries

Vinegar Salt

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.