



TING

3 Course

£45

with Wine Pairing £75

Starter

Heritage Beetroot Salad

Hazelnut, Truffle Goat's Curd, Grapes
Blaifränkisch Blend, Heinrich Red, Burgenland, Austria, 2015
(V)(1)(8)(9)(12)

Loch Var Salmon

Cured and Smoked, Nashi Pear, Wild Rice
Verdelho, maranoa, David Traeger, Victoria, Australia, 2012
(7)(9)

Main

Roast Cauliflower

Caper, Curry Spices, Raisin
Viognier, 'Tepusquet', Cambria, Santa Maria Valley, California, USA, 2015
(V)(1)(8)(11)

Duck Breast

Duck Breast, Braised Leg, Parsnip, Prune and Apple
Valpolicella Superiore, 'La Giuva', Veneto, Italy, 2016
(A)(1)(3)(9)

Dessert

Festive Trifle

Orange, Tonka Bean and Mace Custard
Henri Lapouble-Laplace, 'Clos Thou', Jurancon, 2016
(A)(1)(3)(6)(7)(9)

Sacher Torte

Grand Marnier Soaked Apricots, Salted Apricot Vanilla Sorbet
Henriques and Henriques, Sercial Madeira, 10 year old
(A)(3)(6)(8)(9)(13)

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.