

TING

ASIAN EATERY

ROOTED IN NATURE

A SEASONAL TRIBUTE TO ASPARAGUS

In collaboration with Natoora, we follow the journey of asparagus through the season- from the delicate French Whites to the vibrant Italian Greens, culminating in the bold flavours of British Asparagus.

SMALL PLATES

Sautéed Asparagus £18

*With Spicy Peanut Sauce & Pickled Mushrooms
(VE, H, 2, 8, 12, 13)*

Devon Crab & Organic Eggs £27

*White & Green Asparagus, Soft Scrambled Eggs, Bonito
(H, 6, 7, 8, 9)*

Add Chinese Oscietra Caviar – Supplement £12

Vegetarian Option Available

LARGE PLATES

Wok-Fried Beef £43


*White & Green Asparagus, Ginger, Black Pepper
(H, 5, 7, 8, 12, 13)*

Wok-Fried Scallops £36

*Green Asparagus, Onions, Shimeji Mushrooms
(H, 5, 7, 8, 12, 13)*

Yunnan-Style Truffle Fried Rice £28

*Potatoes, Chinese Sweet Sausage, Green Asparagus
(P, 6, 7, 8, 12)*



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.