

TING 厅

Valentine's Day Menu £150
With Wine Pairing £250

Signature Cocktail £18

Midnight Delight

*White Rum, Pineapple Juice, Lime Juice, Coconut Milk, Strawberry Purée
Peach Purée, Coconut Cream, Vanilla Syrup*

Signature Mocktail £9

Sweetheart

*Lime Juice, Blackberry Purée, Pomegranate Syrup,
Agave Syrup, Soda Water*

~

Amuse Bouche

~

Starter

Maldon Oysters

*Rose, Passionfruit
(5,13)*

Duval Leroy 1er Cru, Rosé Champagne, France

Sea Scallops

*Horseradish, Beetroot, Caviar
(5,7,13)*

Laurent-Perrier, Brut Champagne, France

Liver Parfait

*Cherries, Baby Gem
(A,3,6,9,10,13)*

Louis Roederer, Carte Blanche, Demi-Sec Champagne, France

Roast Jerusalem Artichoke

*Bitter Leaves, Split Hazelnuts, Pear
(V,H,1,9)*

Bollinger Special Cuvée, NV, Champagne, France

All prices are inclusive of VAT and service charge. The following dishes are suitable for: (V) Vegetarians (VE) Vegan (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, () Item from the Wellness Menu.

Please note game may contain shot and fish may contain bones.

TING 厅

Main

Cornish Halibut

Artichokes, Clams, Champagne

(5,7,8,9,10,13)

Clos Mireille, Blanc de Blancs, Provence, France

Venison

Smoked Chicory, Winter Berries, Sweet Potato

(A,9,10)

Barolo 'Marcenasco', Renato Ratti, Piemonte, Italy

Camembert "Fondue"

Asparagus, Truffle

(3,9)

Black Stallion, Cabernet Sauvignon, Napa, USA

Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad, Spiced Dressing

(V,1,3,9)

Pinot Noir, Calera, Central Coast, California, US

Dessert

Vanilla Custard Tart

Textures of Raspberry & Lychee

(VE,3,8)

Clos Thou, Jurançon Sec, Henri Lapouble - Laplace, Jurançon, France

Chocolate Mousse

Cherries, Rose, Kirsch

(3,6,7,9)

Single Vintage Tawny, Krohn, Colheita 1999, Douro, Portugal

~

Petit Fours

All prices are inclusive of VAT and service charge. The following dishes are suitable for: (V) Vegetarians (VE) Vegan (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, () Item from the Wellness Menu.

Please note game may contain shot and fish may contain bones.