

## TING RESTAURANT DINNER

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, (GF) Gluten Intolerance.  
The following dishes contain: (P) Pork, (N) Nuts.

À la Carte	£
Starters	
Risotto (P) (GF) (A) <i>Highland langoustine, fresh chorizo, smoked paprika, Parmesan</i>	18
Hand Dived Scallops (GF) <i>Heritage carrot, ginger, mandarin, coriander</i>	18
Foie Gras (GF) (A) <i>Duck, cherry, pomegranate, Grue</i>	18
Dorset Crab <i>Cucumber, mango, tomato, passion fruit</i>	16
Beetroot (N) (GF) <i>Goat cheese, truffle, honey, basil, pistachio</i>	14
Tuna (GF) <i>Spring vegetables, red radish, yuzu, soy sauce</i>	16

À la Carte	£
Mains	
Piglet (P) <i>Spice roasted, endives, pineapple, vanilla</i>	22
Rhug Estate Organic Lamb Loin (GF) (A) <i>Mirin, Sake, Erengi mushroom, green apple</i>	24
Cotswold Free Range Chicken (GF) <i>Pea puree, dried kalamata olives, chinese spice, gribiche sauce</i>	22
John Dory <i>Sweet potato, burnt butter, wild mushroom, lime</i>	26
Monkfish(GF) (A) <i>Teriyaki, green spring vegetable, citrus, lemon balm</i>	28
Asparagus (GF) <i>Polenta, carrot, baby gem, orange</i>	20
Grill Items	
<i>Selection of organic prime British beef</i>	
Fillet Steak (300g)	37
Sirloin Steak (400g)	31
Rib Eye Steak (400g)	34
<i>Sauces</i>	
Béarnaise, Truffle Jus (A), Madeira Sauce (A)	
<i>Sides</i>	
French Fries	4
Creamy Mash Potato	4
Sauteed Seasonal Vegetable	4
Mixed Young Leaves and Cresses, Classic Vinaigrette	4

À la Carte	£
Dessert	
Dark Chocolate (N) (A) <i>Griotte cherries, pistachio, vanilla ice cream</i>	8
Panna Cotta (GF) <i>Strawberry compote, meringues, strawberry sorbet</i>	8
Rosewater Parfait (A) <i>Pink champagne jelly, guava, white chocolate crumb</i>	8
Raspberry Cream <i>Apricot, lavender, lemon, red fruit</i>	8
Artisan British and French Cheeses <i>Quince jelly, sour dough bread</i>	12