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VEGAN VALENTINE'S DAY DINNER MENU

AVAILABLE ON FRIDAY 14TH & SATURDAY 15TH FEBRUARY 2025.

PRICED AT £210 PER PERSON WITH A FLUTE OF VEUVE CLICQUOT ROSÉ INCLUDED.
ENJOY A GUARANTEED WINDOW SEAT FOR AN ADDITIONAL £50 PER PERSON.

AMUSE – BOUCHE

Beetroot Crackers and Hibiscus
(VE,H,13)

STARTER

Jerusalem Artichoke & Shiitake
Mint, Lime, Cep Powder and Black Truffle
(H,V,6,9,13)

MIDDLE COURSE

Roasted Cauliflower Ravioli
Kaffir Lime Emulsion
(VE, H,3,8,13)

MAIN

Organic Delica Pumpkin
With Pumpkin, Hazelnut & Coriander Mille-Feuille
(VE,H,1,3,8,13)

PRE- DESSERT

Raspberry Delight

DESSERT

Love Vacherin
Black Pepper, Lemon and Rose
(H,VE,8)

The following dishes are suitable for: (H) Halal, (VE) Vegan, (3) Gluten, (4) Crustaceans, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (11) Mustard or products, (13) Sulphur dioxide or products.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

