



TING

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

Shang Prawn Cracker & Hibiscus
(H,4,13)

STARTER

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

MIDDLE COURSE

Lobster Ravioli
Ginger & Lemongrass Lobster Sauce
(H,3,4,6,9,10,13)

MAIN

Dry- Aged Beef Fillet
Beetroot, Cardamom & Rose Water Jus
(H,8,9,10,13)

PRE- DESSERT

Raspberry Delight

DESSERT

Love Vacherin
Black Pepper, Lemon and Rose
(H,3,6,7,8,9)

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.

