

Market Lunch

Two courses £30
Three Courses £35

STARTERS £10

Egg 63 °

Duck egg, potato, watercress (3)(6)(8)(11)

King Salmon

Beetroot, radish, apple (7)(8)(11)(12)(13)

Salad

Fennel, pear, parmesan (V)(9)(11)

MAINS £21

Black Cod 48 °

Kohlrabi, broccoli, miso (3)(8)(9)(13)

Sweet Corn Chicken

Aubergine, tomato, chickpea (3)(6)(8)(9)(11)(12)

Pork

Belly, chorizo, leg, edamame, carrot (A)(P)(1)(3)(6)(8)(9)(11)(13)

DESSERTS £9

Chocolate

Shangri-La Or Noir chocolate, citrus, sea buckthorn (V)(1)(6)(8)(9)

Pannacotta

Earl grey, bergamot, poppy (3)(6)(7)(8)(9)

Cheese Selection

*Selection of British Artisan cheeses (1)(3)(9)(13)
supplement of £3*

SERVED UNTIL 14:30

TÎNG MENU

SOUTH EAST ASIAN CUISINE

SMALL PLATES

Wonton Soup £12

Prawn and pork dumpling with clear chicken soup (P)(3)(4)(6)(7)(12)

Malaysian Rojak £16

Traditional Malaysian salad served with chicken and green mango (2)(3)(4)(5)(6)(7)

Tofu with Spiced Salt £14

Fried tofu with pepper & salt, cucumber and chilli (3)(8)(12)

Crispy Soft Shell Crab £15

Served with green Thai mango, fish gravy sauce (3)(4)(5)(6)(7)(12)

LARGE PLATES

Singapore Curry Laksa £19

*Rice noodles, prawn, chicken, bean curd puff, hardboiled egg,
Vietnamese mint with spicy coconut gravy (3)(4)(5)(6)(7)(8)(12)*

Penang Char Koay Teow £18

*Wok-charred rice noodles, seafood, pork sausage, egg,
bean sprouts and chilli (P)(3)(4)(5)(6)(7)(8)*

Hainanese Chicken Rice £22

*Poached chicken served with traditional condiments and
ginger flavoured rice (3)(7)(8)*

Malaysian Fried Rice £19

*Spiced chicken, anchovies, sunny side up egg,
prawn crackers and pickles (3)(4)(5)(6)(7)(8)(12)*

Koay Teow Pad Thai £18

Thai Cuisine wok fried rice noodles with prawn (1)(2)(3)(4)(5)(6)(7)(8)(12)

Yang Zhou Chinese Fried Rice £17

Barbecue pork, shrimps, scallion and egg (P)(3)(4)(5)(6)(8)

Stir Fried Choy-Sum £12

Hoisin and sesame (8)(12)

Clay Pot Vegetables with Jasmin Rice £16

Stir fried mix vegetables, served with rice (3)(8)(12)

These items are freshly prepared from our Asian kitchen and served once ready.

SMALL PLATES

Soup Du jour £9

Lobster Bisque £13

Cornish lobster, citrus, crème fraîche (A)(4)(5)(7)(9)(10)(14)

Scottish Smoked Salmon £15

Cucumber, brown bread, watercress (3)(7)(9)(13)

Chef's Salad £15

Spinach, avocado, halloumi, honey mustard dressing (V)(11)(13)

Mediterranean Salad £14

Fennel, pear, parmesan, orange blossom dressing (11)(13)

Mezze Platter

Selection of Arabic Mezze

Hummus, muhammara, moutabel, pickles, Arabic bread (V)(1)(2)(3)(10)(11)(12)(13)

SANDWICHES

TÎNG Burger £19

Organic Angus beef topped with melted cheese, tomato and gherkins (3)(6)(9)

Club Sandwich £15

Smoked turkey, bacon, free-range egg and lettuce (P)(3)(6)(9)

TÎNG Chicken Burger £18

*Free-range panko breaded chicken, sweet chilli, mayonnaise, lettuce,
tomato, smoked onion (3)(6)(9)(14)*

Focaccia £13

Heirloom tomato, balsamic, rocket (3)(6)(14)

Tuna Sandwich £14

Mayonnaise, anchovies, red radish, black olives, boiled egg, sourdough (3)(6)(7)

LARGE PLATES

Fillet Steak 250gr £50

Sirloin Steak 280gr £42

*Steaks to be glazed with a soya and cherry vinegar (A)(8) and to be
served with grilled tomato, mushroom, water cress, french fries and
choice of sauce; Béarnaise (6)(9), Madeira (A)(9)(10), Peppercorn (A)(9)(10)*

Free Range Chicken Breast £25

Billingsgate Fish Of The Day 200g £43 (7)

SIDE DISHES £5

French fries

Creamy mashed potatoes (9)

Sautéed baby spinach (9)

Mixed young leaves and cresses, vinaigrette (14)

Sautéed spring vegetables (9)

DESSERTS

*Ice cream mochi selection with chocolate dipping sauce (V)(1)(6)(8)(9)(12)
£8 For 3 Or £12 For 5*

Crème brûlée £8

Caramelised apple, calvados crème (V)(3)(6)(9)

Milk chocolate and Sea Salt Caramel Tart £8 (V)(3)(6)(8)(9)

Warm Vanilla Rice Pudding £8

Quince jam and spiced quince sorbet (V)(1)(3)(6)(9)

Cheese Selection £12

Selection of British Artisan cheeses (1)(3)(9)(13)

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. 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.

Please inform a member of staff at your convenience of any dietary requirements