

TING

ASIAN EATERY

A LA CARTE MENU

RAW

Hamachi Carpaccio £23
Yuzu Ponzu, Pickled Green
Chilli, Organic Radish
(H, 7, 8, 13)

Cured Loch Duart Salmon £22
Ginger, Oyster Sauce & Keta
Caviar
(A, 3, 5, 6, 7, 8, 11, 13)

Spicy Tuna Tartare £20
Sriracha Dressing, Sesame Seeds,
St Ewe's Egg Yolk
(H, 3, 6, 7, 8, 12, 13)
Add Oscietra Caviar for £12

Dry-Aged Beef Tataki £20
Jeow Som Dressing,
Peanuts & Coriander
(H, 2, 3, 7, 8, 13)

SMALL PLATES

**A5 Kagoshima Wagyu
Skewer £38**
Glazed Wagyu Skewer,
Shiso, Black Garlic Mayo

Hand-Dived Scallop £15
Moilee Curry Sauce,
Shaved Coconut, Lime
(H, 5, 9, 11)
Add Oscietra Caviar for £12

Vietnamese Mango Salad £19
Coriander, Shiso Leaf,
Spring Onions,
Lemongrass Dressing
(H, VE, 2, 8, 13)

Chicken Satay £18
Shang Peanut Sauce,
Mint & Coriander
(H, 2, 5, 8, 12, 13)

Crispy Glazed Aubergine £14
Crispy Perlina Aubergine, Black Garlic, Chilli, Spring Onion
(H, VE, 8, 12, 13)

LARGE PLATES

Wok-Fried Chicken £29
Chilli & Lemongrass,
Homemade Satay Sauce
(H, 3, 5, 6, 7, 8, 12)

Paneer Makhani £29
Served with Paratha & Lime
Pickles
(V, H, 1, 3, 9, 11, 13)

Wok-Fried Prawns £34
Tiger Prawns, Chilli & Garlic
Butter
(H, 4, 6, 7, 9)

Wok-Fried Beef £34
Ginger, Onion, Black
Pepper Sauce
(H, 3, 5, 6, 7, 8, 12)

Vegan Mapo Tofu £28
Clear Spring Organic Tofu,
Shiitake Mushrooms,
Szechuan Peppercorn
(H, VE, 3, 8)

Dingley Dell Pork Ribs £34
Spicy Glazed Baby Back Rack,
Crispy Onion,
Plum Sauce
(P, 3, 8, 12, 13)

Dover Sole Fillets £89
Miso & Yuzu Butter,
Seasonal Sautéed Mushroom,
Pickled Ginger
(H, 7, 8, 9, 13)

RICE & NOODLES

Shang Egg Fried Rice £24
Chinese Cabbage, Organic
Eggs, Bird Eye Peas
(V, H, 6, 8)
*Add A5 Japanese Wagyu
Sirloin for £25*

Stir-Fried Spicy Rice Noodles £29
Tiger Prawn, Thai Basil, Tamarind
Sauce
(H, 3, 4, 5, 6, 7, 8, 12, 13)

SIDES

Tomato Salad £12
Cuore Del Vesuvio &
Datterino Tomato,
Cucumber Raita, Cumin,
Coriander Dressing
(H, V, 9, 13)

Tenderstem Broccoli £7
Shang Smoked Chilli Oil
(VE, H, 8, 12)

Bok Choi £7
Soy Truffle Dressing, Crispy Garlic
(H, VE, 8, 10, 13)

**Traditional Japanese
Potato Salad £9**
Bonito, Roscoff Onion,
Cucumber & Salmon Roe
(H, 3, 6, 7, 8, 11, 13)
*Vegetarian option
available*

Steamed Jasmine Rice £7
Sesame Seeds, Spring Onions
(H, VE, 12)

A LA CARTE MENU

DESSERTS

Peach & Rosemary Tart £17

Yoghurt Cream
(V, H, 1, 3, 6, 9)

Matcha-Misu £15

Matcha-Infused Lady Fingers, Organic Mascarpone
(H, V, 3, 6, 9)

Shang Paris Brest £17

Hazelnut Praline, Bergamot, Green Shiso
(H, 1, 3, 6, 7, 9)

Sticky Toffee Pudding £17

Burnt Pineapple & Ginger Ice Cream, Toffee Caramel
(V, H, 3, 6, 9)

Exotic Pavlova £15

Mango, Kaffir Lime, Sticky Rice Ice Cream
(VE, H, 12)

Cheese Selection £27

Chef's Selection of the Day, Crackers, Seasonal Jam, Grapes
(V, H, 3, 6, 8, 9, 13)

**Selection of Ice Cream & Sorbets
Per Scoop £3**

CHILDREN'S MENU

SMALL PLATES

Crudités with Houmous £6

Carrot, Cucumber, Celery, Peppers,
Vine Cherry Tomatoes
(H, VE, GF, 10, 12)

Caesar Salad £9

Crisp Baby Gem Lettuce, Crispy Panko,
Parmesan Dressing
(H, 3, 6, 9, 11)
Add: Chicken £12

LARGE PLATES

Vegetarian Egg Noodles £14

Wok Stir-Fried Vegetables
(H, V, 3, 6, 8)

Chicken Egg Noodles £17

Wok Stir-Fried Chicken & Mixed Vegetables
(H, 3, 6, 8)

Fish & Chips £18

Battered Haddock, Triple Cooked Chips,
Mushy Peas
(H, 3, 7, 9, 13)

Shang Cheeseburger £18

Beef Pattie, Cheddar Cheese, Ketchup
(H, 3, 6, 9, 11, 13)

SWEET

Chocolate Pudding £8

Chocolate Sauce, Cookies
(H, V, 3, 6, 8, 9)

Fruit Salad £8

(H, VE, GF)

Strawberry Panna Cotta £8

Strawberry Sauce, Fresh Strawberries
(H, V, 9)

Ice Cream Selection £8

Choice of three scoops:

Vanilla, Chocolate, Strawberry, Raspberry
(H, V, 6, 8, 9)



All prices are inclusive of 20 % VAT. A discretionary 15% service charge will be added to your bill. The following dishes are suitable for:
(H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. 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.



Rooted in Nature - Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



A TASTE OF VIETNAM

CRAFTED BY CHEF VU VAN DANG

Discover the bold, vibrant flavours of Vietnam with a summer menu inspired by heritage. Each dish celebrates seasonal ingredients, smoky spices, and refreshing tropical notes.

SMALL PLATES

Grilled Vietnamese Pork Rolls – £19

Minced Pork, Garlic, Shallot, Lemongrass Wrapped in Betel Leaf
Served with Homemade Fish Sauce
(P, 2, 7, 13)

Rau Muống – £25

Dry-Aged Beef Fillet and Vietnamese Mint
(H, 5, 6, 7, 8, 11)

Organic Aubergine – £16

Spicy Soya, Peanut, Spring Onion and Szechuan Pepper
(H, VE, 2, 8, 12, 13)

LARGE PLATES

Grilled Five Spice Lamb Cutlets – £45

Sautéed Seasonal Vegetables and Plum Ginger Sauce
(H, 3, 5, 7, 8, 12, 13)

Wok-Fried Spicy Seabass – £34

Onion, Chilli and Dill
(H, 3, 4, 5, 6, 7, 8, 12)

SIDE

Shang Beef Fried Rice – £28

Mustard Pickle and Crispy Shallot
(H, 3, 5, 6, 7, 11)

DESSERT

Exotic Pavlova – £15

Mango, Lime Leaves and Sticky Rice Ice Cream
(VE, H)

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