



The Goring

LONDON

CAVIAR

Served with lemon blinis and traditional garnishes

Oscietra	30g £104 / 50g £160
Golden Oscietra	30g £133 / 50g £200
Beluga	30g £310 / 50g £505

OYSTERS

Jersey rock oysters served on ice with lemon & shallot vinegar

Half dozen	£35
Dozen	£70

STARTERS

Spiced duck liver, Oak church strawberries, kampot, yoghurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato	£35
Acquerello risotto, spring vegetables, crisp Comte and pickled walnut	£20/ £36
Roast Orkney scallop, English pea, lemon verbena and nut-brown butter	£27
Wye valley asparagus, sheep's curd, imperial caviar and toasted hay	£24
Stuffed morel, baked truffle cream, mushroom, chicken skin and verjus gel	£26

MAINS

Dover sole, globe artichoke in barigoule, warm tartare and crispy beer batter	£74
The Goring native lobster omelette, London lettuce and heritage potato	£45
Stuffed Cotswold chicken, leek, sweetcorn, smoked bacon and confit egg	£42
Cured Cornish monkfish, mussels, sea weed, gooseberry and herb emulsion	£49
Rhug estate lamb, hot pot pie, lamb fat carrot, pickles and BBQ gem relish	£46
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut	£44

FOR TWO FROM THE TROLLEY

Longhorn beef Wellington, slow cooked short rib, pickled horseradish and onion marmalade	£120
Stuffed turbot, Lanigan's' brown shrimp 'grenobloise' coastal garnish and potato	£100



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SIDES

Minted Jersey royal potatoes, mint butter	£8
Purple sprouting broccoli, wild garlic and Westcomb cheddar	£8
Truffled Heritage potato purée	£10
English pea, maple smoked bacon and London lettuce	£8
BBQ Wye valley asparagus, hollandaise sauce	£12

DESSERTS

Single origin chocolate mousse cake, hazelnut praline and salted caramel	£18
Yorkshire rhubarb and lemon shortbread tartlet, Madagascan vanilla	£13
Oak church raspberry and strawberries, aerated violet mousse and toasted almond	£15
Selection of ice cream and sorbets	£8
Classic rum Baba <i>FLAMBE</i> , lemon verbena cream and exotic fruit sorbet	£15
Raspberry or lemon sorbet float served with "Ayala Champagne"	£16
Selection of British cheeses from the trolley, wild honey, crackers	£21

SWEET WINE & FORTIFIED WINE 125ml

Jurancon Uroulat, Charles Hours, France 2019	£19
Banyuls, M.Chapoutier 2020	£17
Château Lafon, Sauternes, France 2020	£20
Stierkopf Gewurztraminer Taureau, Domaine Neumeyer, France 2018	£17

PORT 100 ml

Fonseca Guimaraens (Bottled in 2010) 2008	£18
Tawny Graham's 20 Years Old	£24