

CAVIAR

30g £310 / 50g £505

Beluga

OYSTERS

Dozen £70

Served with lemon blinis and traditional garnishes		Jersey rock oysters served on ice with lemon &	
Oscietra	30g £104 / 50g £160	shallot vineç	gar
Golden Oscietra	30g £133 / 50g £200	Half dozen	£35

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	
Wye valley asparagus, sheep's curd, imperial caviar and toasted hay	
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
Roast sirloin of longhorn beef, horseradish, sand carrots and Yorkshire pudding	£47



SIDES

Minted Jersey royal potatoes, mint butter		
Purple sprouting broccoli, wild garlic and Westcomb cheddar		
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 FLAMBE, lemon verbena cream and exotic fruit sorbet	£15	
Raspberry or lemon sorbet float served with "Ayala Champagne"		
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		
Stierkopf Gewurztraminer Taureau, Domaine Neumeyer, France 2018	£17	
PORT 100 ml		
Fonseca Guimaraens (Bottled in 2010) 2008		
Tawny Graham's 20 Years Old		