



The Goring

SAMPLE DINNER MENU

Starters

Celeriac and apple soup, Clarence Court duck egg, chopped ceps, Beenleigh blue

Smoked eel risotto, Scottish girolles, salt cured egg yolk, parsley

Roast quail, pig's trotter, seared foie gras, bacon, cider vinegar

Isle of Wight tomatoes, Rachel goat's cheese, black olive biscuit, basil oil

Pressed guinea fowl and cured duck liver, picked vegetables, duck ham toast

Cured sea bream, pickled fennel, baby radish, lemon purée

Eggs Drumkilbo



Main Courses

Salt Marsh lamb, sweetbread, grilled courgette, cauliflower, black garlic

Roast Cornish cod, young fennel, leek, kedgerree, curry spices

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Roast Scottish Halibut, buttered crab, seasonal vegetables, light crab bisque

Suffolk pork fillet, pickled turnip, suckling pig belly, beetroots, smoked eel fritter

Telmara Farm duck, braised duck bun, glazed heritage carrots, chocolate porter

Dry aged rump cap, glazed ox cheek, caramelised onion purée, bone marrow, truffle

Fillet of beef Wellington



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
THE GORING
LONDON

The Goring, 15 Beeston Place, London, SW1W 0JW

+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





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SAMPLE DINNER MENU

Seasonal Vegetables (£5.00 supplement each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered Hispi cabbage



Selection of Puddings or British Cheeses



Three Courses £52.50

Tea, coffee and petits fours £5.50

Continued over



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SAMPLE DINNER MENU

Treat Yourself

Caviar

| | | |
|------------------------|-----------------|-----------------|
| Oscietra 30 gms £90.00 | 50 gms £150.00 | 100 gms £300.00 |
| Beluga 50 gms £300.00 | 100 gms £600.00 | |



Special starters offered at a supplement

Potted Lytham shrimps £ 9.25

Lambton and Jackson smoked salmon, traditional garnish £9.50



Special main courses offered at a supplement

Dover sole, grilled or pan fried with new potatoes and spinach £17.00

Roast best end of Romney Marsh lamb with rosemary jus £9.50

Roast Yorkshire grouse, smoked bacon, game chips, watercress, bread sauce £10.00



When you order one of these dishes £1.00 will be donated by us to support The Prince's Countryside Fund, bringing much needed aid to British Farmers.

Prices include VAT. An optional 12.5% service charge will be added to your bill.

The Goring is also available for meetings, events, parties and private dining. Visit thegoring.com/events or contact privatedining@thegoring.com to enquire.



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