



The Goring

## SAMPLE LUNCH MENU

### Starters

Cornish fish broth, squid, plaice, red prawn, roast garlic and saffron

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

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

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

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

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



### Main Courses

Salt Marsh lamb, fried sweetbread, courgette, cauliflower and Stichelton puree

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

Glazed lobster omelette, duck fat chips, lobster Caesar salad

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

Acorn fed pork chop, turnip and lemon purée, minced pork stuffed cabbage, truffle sauce

Yorkshire grouse, smoked bacon, celery and walnut, game parfait, grape must

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



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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### Today's Dish

Monday	Fish pie, English peas and Fennel
Tuesday	Roast leg of Salt Marsh lamb with rosemary jus
Wednesday	Steak and kidney pudding
Thursday	Roast rib of Ross County beef with Yorkshire pudding
Friday	Lincolnshire suckling pig, apple, black pudding
Sunday	Roast sirloin of Ross County beef with Yorkshire pudding



Selection of Puddings or British Cheese from the trolley

**Three Courses £45.00**

**Tea, coffee and petits fours £5.50**

*Continued over*



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## SAMPLE LUNCH 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

Eggs Drumkilbo £13.75

#### Special main courses offered at a supplement

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

#### Extra Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered curly kale

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. If you suffer from any food allergies, please inform a member of staff, as we have additional information and options for you.

The Goring is also available for meetings, events, parties and private dining. Visit [thegoring.com/events](http://thegoring.com/events) or contact [privatedining@thegoring.com](mailto:privatedining@thegoring.com) to enquire.



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