

SAMPLE LUNCH MENU

Starters

Cornish fish broth, squid, plaice, red prawn, roast garlic and saffron Smoked eel risotto, buttered chanterelles, salt cured egg yolk, parsley Roast quail, pig's trotter, seared foie gras, cider vinegar Pressed rabbit terrine, salad of pickled carrots, Welsh rarebit, English mustard Cured sea bream, pickled fennel, baby radish, lemon purée Braddock white duck egg, artichoke salad, cured duck breast, mushroom vinaigrette



Main Courses

Fallow deer, parsnip, mushroom duxelle, glazed faggot, quince and pine nut

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

Roast Cornish cod, deep fried oyster, horseradish and cucumber, parsley oil

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Line caught sea bass, razor clam, Belotta ham, salsify, Jerusalem artichoke, roast garlic

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

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



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 fenne	2]
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- 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

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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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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 <u>thegoring.com/events</u> or contact <u>privatedining@thegoring.com</u> to enquire.



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