

SAMPLE DINNER MENU

Starters

Hereford beef tartare, beer pickled onions, mushroom ketchup Salad of summer vegetables, smoked goats curd, pea and chervil cream Kedgeree Dorset crab, leek and potato salad, rye bread, sauce béarnaise Confit egg yolk, crisp chicken wings, caramelised cauliflower, Iberico ham English asparagus, buttermilk, sea trout, cured mullet roe Eggs Drumkilbo

Main Courses

Roast Cotswold White chicken, summer vegetables, truffled potato salad, vin jaune Salt Marsh lamb, preserved lemon, grilled leek heart, smoked garlic potato Roast Cornish cod, deep fried oyster, horseradish and cucumber, parsley oil Glazed lobster omelette, duck fat chips, lobster Caesar salad Halibut fillet, young fennel, capers, ricotta dumplings, buttered Lytham shrimps Dry aged rump cap, glazed ox cheek, caramelised onion purée, bone marrow Fillet of beef Wellington (for two to share)



The Goring, 15 Beeston Place, London, SW1W 0JW +44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com



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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

Lemon cream, shortbread, citrus fruit, coconut, yoghurt

Manjari chocolate, milk jam, salt caramel mousse, milk ice cream

Cornish clotted cream mousse, apple sorbet, caramelised hazelnuts

Black Forest gateâux

Gypsy tart, lemon thyme and pear, buttermilk sorbet

Warm Eccles cake, Beauvale cheese, apple vinegar

British cheeses

WH/

Three courses £56.50

Tea, coffee and petits fours £5.50



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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

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

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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