



The Goring

SAMPLE LUNCH MENU

Starters

Hereford beef tartare, beer pickled onions, mushroom ketchup

Salad of summer vegetables, smoked goats curd, pea and chervil cream

Kedgerree

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



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

Continued over



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



The Goring

SAMPLE LUNCH MENU

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 Cheeses

Lemon cream, shortbread, citrus fruit, coconut, yoghurt

Cornish clotted cream mousse, apple sorbet, caramelised hazelnuts

Black Forest gateâux

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

Gypsy tart, lemon thyme and pear, buttermilk sorbet

British cheeses



Three courses £45.00

Tea, coffee and petits fours £5.50



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



The Goring

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 or contact privatedining@thegoring.com to enquire.

