



# The Goring

LONDON

## *CHEF'S LUNCH MENU*

### *STARTERS*

Heirloom tomato, grilled white peach, basil and tomato gazpacho  
consommé

Welsh rarebit fritter, Hampshire watercress, pickled shallot and  
Guinness glaze

Sea bream ceviche, Seville orange, crispy potato and fennel

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native  
lobster (supplement £32)

### *MAINS*

Trotter-stuffed Old Spot pork loin, braised hispi cabbage, burnt  
apple, walnut sauce gribiche

Cornish mackerel, kohlrabi, fennel and seaweed salad, apple cider  
sauce

Acquerello risotto, wild mushrooms, Clarence Court egg yolk and  
pickled walnut

### *DESSERTS*

Bitter orange and semolina cake, poached apricot and  
tarragon ice cream

Bergamot nougatine parfait, citrus and olive oil ice cream

Selection of ice creams and sorbets

Selection of British cheeses from the trolley, wild honey and  
crackers (supplement £18)

Two Courses £45, Three Courses £49

Please let your waiter know if you have any dietary preferences,  
allergies or intolerances.

Prices include VAT. An optional 15% service charge will be added to your bill.