



The Goring

SAMPLE LUNCH MENU

Starters

White bean soup, seared organic salmon, sliced octopus, Oscietra caviar

Norfolk quail, French toast, bacon, fried egg, mushroom, earl grey

Poached pheasant egg, button mushroom risotto, artichoke, smoked almonds

Artichoke salad, marinated mushrooms, hollandaise, mushroom ketchup

Banham chicken terrine, cured duck, artichoke, fig, chicken liver parfait

Cured sea trout, English asparagus, smoked mayonnaise



Main Courses

Salt Marsh lamb, charred broccoli, herb puree, crispy anchovy, goat's cheese potatoes

Roast Cornish cod, buttered leek heart, young fennel, deep fried oyster

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Brill fillet, young courgette, ricotta, Cornish squid, wild garlic

Suffolk pork fillet, pickled turnip, suckling pig belly, beetroots, smoked eel fritter

Telmara Farm duck, braised duck bun, glazed heritage carrots, chocolate porter

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



The Goring, 15 Beeston Place, London, SW1W 0JW

+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





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SAMPLE LUNCH MENU

Today's Dish

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|-----------|----------------------------------------------------------|
| 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 |



Puddings

Lemon posset, spiced biscuit, elderflower jelly, raspberries

Williams pear cream, Valrhona chocolate, pear sorbet

Milk chocolate, salt toffee, peanuts, milk ice cream

Eton mess, crème fraîche and lime

British cheeses

Three Courses £42.50

Tea, coffee and petits fours £5.50

Continued over



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
THE GORING
LONDON

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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

Caramelised veal sweetbread, warm tartare sauce £7.00

Eggs Drumkilbo £13.75

Boiled gulls egg, celery salt, asparagus, mayonnaise £9.00 each

Special main courses offered at a supplement

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

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.



Extra Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered curly kale

Prices include VAT. An optional 12.5% service charge will be added to your bill.

The Goring is also available for meetings, events, parties and private dining. Visit thegoring.com/events or contact privatedining@thegoring.com to enquire.



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