



The Goring

SAMPLE DINNER MENU

Starters

Duck and chicken boudin, cured duck ham, roast carrot salad, prune and caper vinaigrette

Violet artichoke salad, confit egg yolk, Katherine goat's cheese, smoked mayonnaise

Cured sea bream, red cabbage, horseradish, buttermilk and dill

Orkney scallop, kedgeree, shiso, lime

Rose veal tartare, smoked anchovy, crispy potatoes, seaweed salt

Eggs Drumkilbo



Main Courses

Salt Marsh lamb, smoked aubergine, yoghurt, lamb sweetbreads, spiced pine nut and carrot

Roast cod, crispy oyster, cucumber, horseradish and parsley

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Scottish halibut, sautéed shellfish, fennel potatoes, Cornish seafood bisque

Cotswold White chicken, violet artichokes, truffled ratte potatoes, Riesling sabayon

Saddle of venison, salsify, French toast, pickled red cabbage, toasted hazelnut crust

Fillet of beef Wellington (for two to share)



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Seasonal Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered Hispi cabbage



Selection of Puddings or British Cheeses



Three Courses £64.00

Tea, coffee and petits fours £6.50

Continued over

SAMPLE DINNER 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



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 this dish £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.