



The Goring

LONDON

BAR & ROOM SERVICE MENU

SNACKS

Huntsman Farm pork cracking sticks,
burnt Russet apple purée £5

Welsh Rarebit
with cave aged cheddar £8

Selection of London cured meats and dried
sausage from Cobble Lane charcuterie £18

Marinated Longhorn beef fillet, crisp brioche
and smoked red pepper £19

CRISPY

Lemon sole goujons with chunky
tartar sauce £12

Lobster fritters, coral mayonnaise
£26

Confit Aylesbury duck croquettes,
Piccalilli sauce £6

SALADS

The Goring Caesar salad £10 / add organic chicken £17
add lobster £25

Heirloom tomato salad, black olive,
basil and fresh ricotta £12

SANDWICHES

Classic club sandwich on brioche bread £15

A selection of three filled brioche buns
- Longhorn beef, Cotswold chicken and pork belly £28

Selection of afternoon tea sandwiches £15

SEAFOOD

The Goring lobster omelette £25

Fish of the day
grilled on BBQ, steamed or butter roasted – Market price
Orkney scallop “ceviche”, preserved lemon and herbs £20

A plate of smoked Lambert & Jackson salmon
- Add Cornish crab £19 / £26

Grilled half native lobster, tarragon butter
and seaweed salt chips £30

MEAT

Pie of the day
Shepherd's pie £15

Special of the day
grilled on BBQ or butter roasted – Market Price

Beef Wellington for two £84
40 minutes cooking time

DESSERTS & CHEESE

Selection of sorbets
and ice cream £6

Tart of the day £10

Selection of three or five British
cheeses, chutney and crackers
£10 / £17

BARBECUE

Whole lobster £42 - Fillet steak £42 - Surf and Turf £60

Simple grilled delights from our charcoal barbecue, with “chips” and a salad.
Set amidst the botanical foliage of The Goring Gardens, weather permitting. On wet days we will bring it to you indoors.