



The Goring

Salt baked crapaudine beetroot salad, blackberry and horseradish

Wild mushroom tartlet, confit egg yolk and home cured lardo

Sliced deep smoked salmon, pickled cucumber, crème fraîche, seaweed and rye

Roast Cornish cod, caramelised cauliflower, pickled grapes and dill

Rhug estate lamb rump, roast root vegetables, medjool date and garlic

Beef Wellington, ceps, roast shallot and watercress (Sup £20 per person)

Layered chocolate Delice, almond and salted caramel

The goring Christmas pudding, clementine and brandy custard

Clotted cream mousse, burnt cream, pear William and black currant

Selection of British cheeses (Sup £5 per person)

Petit fours

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