



BRUNCH MENU

Crisp fried rock oyster, horseradish and dill	£3.5 each
Fluffy pancakes and smoked crispy bacon	£10
Traditional eggs Benedict / Royale	£15 / £18
Lobster Arnold Bennett	£35
Deep smoked salmon plate, cucumber and crème fraîche	£15
Cave aged cheddar and smoked red pepper croissant	£8
Grilled sourdough, smashed avocado, poached duck egg and chimichurri	£11
Delica pumpkin quiche tartlet, sage, walnut and goat curd	£10
Whole baked Tunworth cheese, truffle and wild honey	£25
The Goring braised beans on sourdough	£11
Duck fat waffles, fig and liver parfait	£16
Salt cod brandade fishcake, seaweed and smoked roe	£14
Corn meal crumpet, dressed Cornish crab and deviled spice	£25
The Goring Caesar salad	£10
With organic chicken	£17
With lobster	£25
Roast quinoa, squash, sprout top, chestnut and black garlic	£18
Spiced brioche bread and butter pudding, clotted cream ice cream	£10
Apple crumble custard doughnut	£9
Clementine and pecan crêpe soufflé	£12
Tart of the day	£12

Caviar

Served with lemon blinis and traditional garnishes

Oscietra	30g	£72	/	50g	£120
Beluga	30g	£270	/	50g	£450

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

Prices include VAT. An optional 12½% service charge will be added to your bill.



Cocktails

The Goring Bloody Mary	£17
Buck Fizz	£20
Bellini	£20
Expresso Martini	£17

Champagne

150 ml 750 ml 1,500ml

Ayala Brut Majeur The Goring Cuvée, Aÿ, Served From The Magnum NV	£20.00	£78.00	£148.00
Bollinger Special Cuvée Brut, Aÿ, Served From The Magnum NV	£22.00	£90.00	£178.00
Billecart-Salmon Brut Rose, Mareuil-sur-Aÿ NV	£31.00	£165.00	
Krug Grande Cuvée Brut, ReimA NV	£78.00	£390.00	£580.00

White

100ml 125ml 750ml

Chardonnay, Les Templiers, Pays des Côtes de Thongue, France 2019	£9.00	£36.00
Sauvignon Blanc, Domaine du Peras, Pays d'Oc, France 2018	£10.00	£38.00
Pouilly-Fume, Château de Tracy, Loire Valley, France 2019	£17.00	£70.00
Meursault Cuvée Loppin The Goring Cuvée by Albert Bichot, Hospices de Beaune, France 2015	£30.00	£180.00

Rose

Côtes de Provence, Whispering Angel, Château D'Esclans, France 2019	£16.00	£71.00
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Red

Alamos Malbec, Argentina 2019	£12.00	£43.00
Rioja, Finca Ygay Reserva, Marqués de Murrieta, Spain 2015	£17.00	£70.00
Rully 1er Cru La Fosse, Domaine Jean Baptiste Ponsot, France 2016	£19.00	£79.00
Château Belgrave, Haut-Medoc, France 2011	£28.00	£125.00

Sweet/Port

Château Lafon, Sauternes, France 2016	£16.00	£75.00
Tawny Taylor's 20 Years Old, Portugal NV	£14.00	£85.00

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