



## Seafood Bar

- LANGOUSTINE on ice with mayonnaise 8.95
- RICK'S SMOKED SALMON with horseradish cream and lemon 14.50
- ABRAHAM'S CEVICHE OF BASS AND PRAWNS with chilli, tomato, red onion, coriander and avocado 14.50
- CRAB WAKAME with cucumber salad and wasabi mayonnaise 17.95
- SASHIMI OF SEA BASS, SCALLOP, TUNA AND SALMON with wasabi, pickled ginger, mooli and a soy dipping sauce 19.95
- OYSTERS six shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing 21.95
- THE "FRUIT DE MER" seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar.  
Mussels, brown crab, langoustine, winkles, clams, cockles, oysters, whelks, scallop and razor clam 43.95 | With lobster 90
- JAMON IBERICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. With  
sourdough bread and fresh tomatoes 20.95

## Starters

- FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch  
of cayenne 12.95
- CRISP SMOKED MACKEREL SALAD with sliced shallots, carrot, apple, basil, peanuts and bird's eye chillies 13.95
- DEEP-FRIED COCONUT PRAWNS with a papaya and chilli dipping sauce 15.95
- GRILLED SCALLOPS in the half shell with a hazelnut and coriander butter 18.95
- THE GORING EGGS DRUMKILBO lobster, caviar and Granny Smith apple 26.00
- SALAD OF LOBSTER AND FOIE GRAS with fine beans and avocado 32.95

## Mains

- POACHED RAY with a warm tomato vinaigrette 24.00
- THE GORING LOBSTER OMELETTE 30.00
- INDONESIAN SEAFOOD CURRY with sea bass, cuttlefish and prawns. Served with pilau rice and a green bean and grated  
coconut salad with crisp fried shallots, garlic and chilli 32.95
- DOVER SOLE MEUNIÈRE with noisette butter, dusted with flour and fried in an oval pan. Served with minted Cornish new potatoes and  
spring greens with confit garlic 46.95
- ROAST TRONÇON OF WILD TURBOT with hollandaise sauce. Turbot in the English style, simple and probably a nicer way of eating this  
wonderful fish than anything more elaborate. Served with minted Cornish new potatoes and spring greens with confit garlic 48.95
- PADSTOW LOBSTER grilled lobster with fines herbes and thin cut chips 30 half | 55 whole
- 100Z RIBEYE from Philip Warren butcher in Cornwall. Served with thin cut chips, Béarnaise sauce and a gem lettuce salad with shallots,  
cream and cabernet sauvignon vinegar 36.95

## Sides

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|-------------------------------------|---------------------------|
| GARDEN SALAD with fines herbes 4.95 | MINTED BABY POTATOES 4.50 |
| PURPLE SPROUTING BROCCOLI 5.50      | THIN CUT CHIPS 4.50       |
| COURGETTE FLOWERS TEMPURA 6.00      |                           |

Please ask for information on allergens.

#RICKSTEINATTHEGORING





Pink Skin  
AT THE GORING