

THE VERANDA

STARTERS

Fish goujons with chunky tartar sauce £16

Smoked Lambton & Jackson salmon £20
add Cornish crab £28

Red Horn beef short ribs croquettes,
horseradish mayonnaise £10

The Goring Eggs Drumkilbo £28

The Goring Caesar salad £12
add organic chicken £18 / add lobster £26

Selection of continental cured meats
and charcuteries £18

Heirloom tomato salad, black olives and basil £16

MAINS

Chicken paillard, mash potato and
seasonal vegetables £28

Stuffed Cornish plaice,
trombetta courgettes,
sauce vierge £27

Red Horn beef Wellington, smoked
mash potatoes, caramelised onions
(for two) £85

Classic club sandwich
on country bread £16

The Goring burger
Triple cooked chips £20

Acquerello risotto, cep mushroom,
confit egg yolk, house cured lard and
puffed rice £18 / £28

The Goring lobster omelette
triple cooked chips £30

SIDES

Mixed leaves salad £6

Spinach £6

Triple cooked chips £6

DESSERTS & CHEESE

Honey poached pink grapefruit,
lime and macadamia trifle £10

Raspberry bakewell tart,
Vanilla ice cream £11

Selection of homemade
ice cream and sorbet £8

Selection of three or five
British cheeses, chutney and crackers
£12 / £19

CAVIAR

Served with lemon blinis and traditional garnishes

Oscietra
30g £72 / 50g £120

Golden Oscietra
30g £102 / 50g £160

Beluga
30g £270 / 50g £450