



The Goring



Autumn & Winter Menu 1 - £71.00 per person

Please select one of the following starters for the whole party

Roast Heritage beetroot, goat's curd and caramelised walnuts (v)

Butternut squash, hazelnut and cheddar gougère (v)

Salmon tartare, chopped eggs, parsley and soda bread

Please select one of the following main courses for the whole party

Roast Cornish cod, caramelised cauliflower, leek hearts and light curry spices

Slow cooked pork belly, Mangaliza black pudding, cabbage and caramelised apples

Roast Cotswold chicken, glazed mushrooms, mash potato and baby leeks

Please select one of the following desserts for the whole party

Apple crumble with custard

Banoffee pie and chocolate shavings

Clotted cream mousse and caramelised Pink Ladies

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Autumn & Winter Menu 2 - £85.00 per person

Please select one of the following starters for the whole party

Truffle chicken soup, glazed mushrooms, confit egg yolk and sausage roll

Potted shrimp, pickled vegetables and anchovy toast

Spelt risotto, ceps and crispy Burford eggs (v)

Please select one of the following main courses for the whole party

Cornish sea bass, braised lettuce, seaweed and clams

Salt Marsh lamb, root vegetables and hot pot

Roast free range duck breast, beetroot, crispy duck legs and port sauce

Please select one of the following desserts for the whole party

Sticky toffee pudding and clotted cream

Pistachio burnt Cambridge cream

Chocolate and candied ginger fudge with passion fruit

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Autumn & Winter Menu 3 - £97.00 per person

Please select one of the following starters for the whole party

Eggs Drumkilbo, Lobster, crab and caviar

Foie gras terrine, grape chutney and caramelised walnuts

Winter truffle risotto, celery and celeriac crisps (v)

Please select one of the following main courses for the whole party

Beef Wellington, ceps, roast shallot and watercress

Fillet of halibut, salsify, wild mushrooms and Champagne sauce

Saddle of venison, squash purée, winter vegetables

Please select one of the following desserts for the whole party

Mont Blanc with Madagascan vanilla

Salted caramel parfait with homemade praline

Caraibe chocolate cake, pink grapefruit and hazelnuts

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person