

STARTERS

Wild garlic velouté, smoked ricotta dumpling, winter truffle and BBQ onion	£19
St Enodoc asparagus, ewe's cheese, confit egg yolk and BBQ white asparagus	£19
The Goring Eggs Drumkilbo, native lobster, caviar and roasted tomato	£32
Acquerello risotto, glazed fresh morel mushroom, broad bean and verjus	£19 / £31
Roast Orkney scallop, cauliflower, Pear William and roe butter sauce	£25
Cured sea trout, spiced brown shrimp, crystal lemon cucumber and crème fraîche	£22

MAINS

Dover Sole, pickled Muscat grape, seaweed Jersey royal potatoes and tarragon	£62
The Goring lobster omelette	£38
Longhorn Beef Wellington, slow cooked short rib, pickled horseradish and onion marmalade	(for two) £100
Stuffed Norfolk baby chicken, crusted globe artichoke, preserved lemon and thyme	£34
Roast wild sea bass, courgette, almond, sweet cicely and Dorset clams	£48
Rhug Estate lamb saddle, St Enodoc asparagus, lamb fat potato and smoked anchovy	£44

SIDES

Jersey Royal potatoes in seaweed butter	£7
Heritage potato purée	£6
Pommes Pont Neuf chips	£7
English peas, smoked pancetta and baby gem	£6
BBQ St Enodoc asparagus	£12

CAVIAR

Served with lemon blinis and traditional garnishes

Oscietra 30g £86 / 50g £141

Golden Oscietra 30g £116 / 50g £181

Beluga 30g £290 / 50g £487

THE GORING CLASSICS

Eggs Drumkilbo £32

Lobster omelette £38

Beef Wellington for two £100

JUBILEE MENU
2022

Canapé
Cornet of John Ross smoked salmon,
English wasabi and caviar



Chicken consommé, veal sweetbread, English broad
bean, Morel and aged Parmesan £20



St Enodoc asparagus, ewe's cheese, confit egg yolk and
BBQ white asparagus £19



Dover sole, pickled Muscat grape, seaweed Jersey Royal
potatoes and tarragon £62



CORONATION CELEBRATION DINNER

*The menu served to our guests celebrating
The Coronation in 1953*

MENU

CORNET de SAUMON FUMÉ



CONSOMMÉ DOUBLE



FILÉT de SOLE EDINBURGH



TOURNEDOS ROYALE



BLANC de POULET ELIZABETH
SALADE



ASPERGES en BRANCHES
BEURRE FONDU



PARFAIT aux FRAISES WINDSOR
PETITS FOURS

THE GORING HOTEL.

2nd. JUNE 1953.

DESSERTS

Single origin chocolate cremeux, Alphonso mango, passion fruit and sea salt	£16
Honey poached pink grapefruit, lime and macadamia trifle	£14
Seasonal tart of the day	£11
Selection of ice cream and sorbets	£8
Caramelised sweet pineapple, coconut sorbet and calamansi curd	£15
Selection of British cheeses from the trolley, wild honey, crackers	£21