



The Goring

LONDON

STARTERS

Heirloom tomato consommé, black olive focaccia, tamarillo, green tomato and sweet basil	£18
The Goring Eggs Drumkilbo, native lobster, caviar and roasted tomato	£32
Acquerello risotto, girolles mushroom, confit egg yolk, smoked butter and truffle	£20 / £34
Roast Orkney scallop, cauliflower, Pear William and roe butter sauce	£25
Warmed cured sea trout, Colchester oyster, winter radish and cucumber relish	£21
Grilled Cornish mackerel, pomelo, Heritage potato, apple and crème fraiche	£20

MAINS

Dover Sole, salt baked celeriac, pickled apple, truffle and pepper dulse	£62
The Goring lobster omelette	£38
Longhorn Beef Wellington, slow cooked short rib, pickled horseradish and onion marmalade	(for two) £100
Wild honey glazed Guinea fowl, violet artichoke, pickled girolles and truffle dumpling	£34
Roast wild sea bass, trombetta courgette, almond, sweet cicely and Dorset clams	£48
Rhug Estate lamb saddle, Heritage carrot, lamb fat potato and smoked anchovy	£44
Anjou pigeon, salt baked golden beetroot, hibiscus, apricot and liver parfait	£46

SIDES

Jersey Royal potatoes in truffle vinaigrette	£7
Heritage potato purée	£6
Pommes Pont Neuf chips	£7
Peas, smoked pancetta and baby gem	£6
BBQ hispi cabbage, black pepper and lemon	£10

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



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DESSERTS

Single origin chocolate cremeux, Alphonso mango, passion fruit and sea salt	£16
Honey poached pink grapefruit, lime and macadamia trifle	£14
Oakchurch English strawberry and vanilla parfait	£12
Selection of ice creams	£8
Roasted apricot, rosemary, almond milk ice cream and rosemary panna cotta	£11
Raspberry or lemon sorbet float served with "Ayala Champagne"	£16
Selection of British cheeses from the trolley, wild honey, crackers	£21

SWEET WINE & FORTIFIED WINE 125ml

Jurancon Uroulat, Charles Hours, France 2019	£18
Banyuls, M.Chapoutier 2015	£16
Château Lafon, Sauternes, France 2019	£18
Vin de Constance Klein Constantia, Constantia, Cape Peninsula, South Africa 2017	£35

MADEIRA 125 ml

Bual Henriques & Henriques 15 Years Old, Portugal NV	£14
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PORT 100 ml

Fonseca Guimaraens (Bottled in 2006) 2004	£15
Tawny Taylor's 20 Years Old NV	£20
Colheita Taylor's (Bottled in 2018) 1968	£72

THE GORING DELAMAIN PALE & DRY XO

50ml - £35
25ml - £17.50

In 1920 Jacques and Robert Delamain created Pale & Dry.

Exclusively crafted from eaux de vie from Cognac's finest terroir Grande Champagne.

Pale & Dry is aged and nurtured in well-seasoned oak casks in storied cellars.

It has been skilfully blended and patiently reduced to 42% abv to reach the purest expression of its noble terroir.
