



The Goring

VEGETARIAN and VEGAN

BBQ English artichoke, sour apple, winter truffle and fennel pollen £18

Heritage early tomato, black olive, tamarillo and basil £22

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Roasted cauliflower, Williams pear, walnut, autumn truffle and chicory salad £28

Acquerello risotto, Scottish girolles, walnut, parsley and Clarence Court yolk
£21 / £37

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Single Origin chocolate cremeux, mango and passion fruit sorbet £16

Selection of seasonal sorbets £8

Vanilla panna cotta, summer berries and raspberry sorbet £12

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Petit fours

Please, let your waiter know if you have any dietary preferences, allergies or intolerances.
Prices include VAT. An optional 12½% service charge will be added to your bill.



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SWEET WINE & FORTIFIED WINE 125ml

Jurancon Uroulat, Charles Hours, France 2017	£18
Banyuls, M.Chapoutier 2015	£16
Château Lafon, Sauternes, France 2019	£19
Stierkopf Gewurztraminer Taureau, Domaine Neumeyer, France 2018	£17

M A D E I R A 125 ml

Bual Henriques & Henriques 15 Years Old, Portugal NV	£15
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P O R T 100 ml

Fonseca Guimaraens (Bottled in 2010) 2008	£16
Tawny Graham's 20 Years Old NV	£22
Taylor's Colheita (Bottled in 2018) 1968	£75

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