



STARTERS

Early Heirloom tomato, tamarillo, black olive, basil and tomato focaccia	£22
The Goring Eggs Drumkilbo, native lobster, caviar and roasted tomato	£35
Acquerello risotto, Scottish girolles, walnut, parsley and Clarence Court yolk	£21 / £37
Roast Orkney scallop, English pea, lemon verbena, pear and brown butter sauce	£26
Cured Cornish mackerel, Cumbrae oyster, heritage cucumber and fresh almond	£22
Spiced duck liver terrine, Oak Church strawberry, yoghurt and sichuan, pistachio brioche	£26

MAINS

Dover sole, globe artichoke, warm tartare and beer batter scraps	£72
The Goring lobster omelette	£45
Truffle stuffed Cotswold chicken, sweetcorn tartlet, marjoram and hen of the woods	£42
Cornish bass, stuffed courgette flower, west country mussels and sauce bouillabaisse	£48
Rhug Estate lamb loin, lamb fat sand carrots, black garlic and braised shoulder pie	£48
Aylesbury duck, pickled Kent cherries, hazelnut, onion and spiced pain perdu	£45
Longhorn beef Wellington, slow cooked short rib, pickled horseradish, and onion marmalade (for two)	£110

SIDES

Steamed jersey potatoes and truffle dressing	£8
Summer courgette salad and lemon dressing	£14
Heritage potato purée	£7
Pommes Pont Neuf chips	£7
Glazed hispi cabbage, roast peanut pesto	£9
English pea, smoked pancetta and gem	£9

CAVIAR

Served with lemon blinis and traditional garnishes

Oscietra 30g £104 / 50g £160

Golden Oscietra 30g £133 / 50g £200

Beluga 30g £310 / 50g £505

OYSTERS

Cumbrae rock oysters served on ice with
lemon & shallot vinegar

Half dozen £35

Dozen £70



DESSERTS

Single origin chocolate cremeux, Alphonso mango, passion fruit and sea salt	£16
Jersey cream and vanilla mousse, grapefruit, citrus and kaffir lime	£13
Oak church strawberries, almond, raspberry and aerated crystalised violet	£15
Selection of ice cream and sorbets	£8
Classic rum Baba, lemongrass cream, pineapple and exotic fruit sorbet	£15
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 2020	£16
Château Lafon, Sauternes, France 2020	£19
Stierkopf Gewurztraminer Taureau, Domaine Neumeyer, France 2018	£17

PORT 100 ml

Fonseca Guimaraens (Bottled in 2010) 2008	£17
Tawny Graham's 20 Years Old	£23