



The Goring
LONDON

VEGETARIAN AND VEGAN MENU

STARTERS

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| Acquerello risotto, early spring vegetables and pickled walnut | £20 |
| English pea cream, lemon verbena, black olive and shoots | £27 |
| Wye valley asparagus, preserved lemon and toasted hay | £24 |
| Glazed morel, baked truffle cream, mushroom and verjus gel | £26 |

MAINS

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| Stuffed globe artichoke 'barigole', roast Jerusalem artichoke and hazelnut | £26 |
| Glazed wild mushroom, truffle, pine nut pesto and spring stems | £26 |
| Acquerello risotto, early spring vegetables and pickled walnut | £36 |

SIDES

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| Minted Jersey royal potatoes, mint | £8 |
| Purple sprouting broccoli and wild garlic | £8 |
| Truffled Heritage potato purée | £10 |
| English pea, and London lettuce | £8 |
| BBQ Wye valley asparagus | £12 |

DESSERTS

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| Single origin chocolate cremeux, alfonso mango and passion sorbet | £16 |
| Citrus salad, kaffir lime, Madagascan vanilla and lemon sorbet | £13 |
| Clementine and oat milk panna cotta, toasted almond and orange | £15 |
| Selection of sorbets | £8 |
| Raspberry or lemon sorbet float served with "Ayala Champagne" | £16 |

Please, let your waiter know if you have any dietary preferences, allergies or intolerances.
Prices include VAT. An optional 15% service charge will be added to your bill.