



The Goring

LONDON

STARTERS

Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé

The Goring native lobster omelette

The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato
(supplement £23 per person)

Spiced duck liver terrine, braised black fig, fig leaf, yogurt and pistachio brioche

MAINS

Acquerello risotto, girolles, pumpkin, Clarence Court egg yolk and pickled walnut

Longhorn Beef Wellington, slow cooked short rib, pickled horseradish
(for two guests, supplement £45 per person)

Atlantic Halibut, razor clam, courgette flower, preserved lemon and marigold

Stuffed devon white chicken, sweetcorn, smoked bacon and confit egg

SUPPLEMENTARY SIDES

Truffled Heritage potato purée	£10
Minted royal Jersey potatoes	£8
Mixed variegated kale, lemon, black pepper and garlic dressing	£12
English pea, maple smoked bacon and London lettuce	£8



The Goring LONDON

DESSERTS

Single origin chocolate mousse cake, hazelnut praline and salted caramel

Yorkshire rhubarb and lemon shortbread tartlet, Madagascan vanilla

Oak church raspberry and strawberries, aerated violet and toasted almond

Selection of British cheeses, wild honey, crackers (supplement £10 per person)

SWEET WINES 125ml

Jurancon Uroulat, Charles Hours, France 2019	£19
Banyuls, M.Chapoutier 2021	£17
Château Lafon, Sauternes, France 2020	£20
Stierkopf Gewurztraminer Taureau, Domaine Neumeyer, France 2018	£17

MADERA 125 ml

Bual Henriques & Henriques 10 Years Old, Portugal NV	£16
--	-----

PORT 100 ml

Fonseca Guimaraens (Bottled in 2014) 2012	£18
Graham's 20 Years Old Tawny NV	£24
Taylor's Colheita (Bottled in 2018) 1968	£75

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.