



The Goring
LONDON

MOTHERING SUNDAY MENU 2025

Glass of Ayala Champagne or Thank You, Your Majesty Cocktail

Amuse bouche

STARTERS

Wild garlic velouté, smoked ricotta dumpling, truffle and egg-yolk purée

The Goring lobster omelette

Wye Valley English asparagus, set goat's cheese, potato and Imperial caviar

The Goring Eggs Drumkilbo, native lobster, caviar and roast-tomato jelly (£10 supplement per person)

MAINS

Roast sirloin of Longhorn beef, duck-fat potatoes, horseradish and Yorkshire pudding

Stuffed Devon White chicken, smoked bacon, chicken-skin tartlet and supreme sauce

Butter-roasted Dover sole, confit potato, seaweed and beer-batter scraps

Rhug Estate new-season lamb, English pea, mint and smoked anchovy

Acquerello risotto, early girolles, BBQ onion, slow-cooked egg yolk and aged Comté

DESSERTS

Poached pear "Helen" and hazelnut choux bun, salted-caramel ice cream

Forced rhubarb and buttermilk trifle, Madagascan vanilla and shortbread

Baked single-estate chocolate "hot pot", preserved black cherry and whey ice cream

Selection of British cheeses from the trolley (£12 supplement per person)

PETITS FOURS

With tea or coffee

SIDES

BBQ purple-sprouting broccoli £8 English peas and smoked bacon £9 Duck-fat potatoes £10

£120

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.