



PRE - THEATRE MENU

STARTERS

Orkney scallop ceviche, pomelo, cashew milk, tagette and yuzu granita

Slipcote cheese and Jersey Royal agnolotti, sunflower seed and Aligot sauce

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster
(supplement £34)

Duck liver and spiced ham hock terrine, English pea and malt barley buttermilk brioche

MAINS

The Goring native lobster omelette, London lettuce and layered potato

Acquerello risotto, wild mushrooms, Clarence Court egg yolk and pickled walnut

South West lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy

SUPPLEMENTARY SIDES

English peas, smoked bacon and braised London lettuce	£13
Truffled Hayselden potato purée	£10
Globe artichoke salad, spinach and pistachio pesto	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9
Minted Jersey royal potatoes, butter sauce	£9



DESSERTS

Selection of British cheeses from the trolley, wild honey, and crackers (£14 supplement)

“Sassyba” Calvados baba, sour apple, crumble ice cream and salted caramel

Selection of ice-creams and sorbets

Cornish clotted cream “cloud”, lemon curd, camomile and yogurt

£98

GRAND FORMAT BY THE GLASS

Tawny Port, 20 Y.O., Graham's, Portugal £25

Aged for two decades in seasoned oak, this iconic Tawny Port offers remarkable depth and elegance, poured from a rare Rehoboam.

The Goring Delamain Pale & Dry XO £36

An exclusive blend created for The Goring by Delamain, showcasing the finesse and purity of one of Cognac's most revered houses, served from a Magnum.

Ratafia 'Solera 90-19', Henri Giraud, Champagne £25

A rare Champagne ratafia crafted using a unique solera begun in 1990, marrying tradition with extraordinary complexity, poured from a Rehoboam by Pipetazos.