



The Goring
LONDON

CHEF'S LUNCH MENU

Two courses £45 - Three courses £49

STARTERS

White onion velouté, ricotta-stuffed dumpling,
hazelnut and black pudding

Wye Valley asparagus, poached Clarence Court egg and spring
emulsion sauce

Sea bream and scallop ceviche, Seville orange, seaweed and
fennel

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and
native lobster (supplement £32)

MAINS

Rhug Estate fallow deer pie, smoked heritage mash and stuffed
Savoy cabbage with nduja

Pan fried skate wing, spring baby vegetables, manilla clams and
champagne sauce

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

DESSERTS

Mixed berries "Eton Mess" lemon meringue, mascarpone
cream and lemon sorbet

Manjari chocolate tart, yoghurt ice cream and raspberry

Selection of ice creams and sorbets

Selection of British cheeses from the trolley, wild honey and
crackers (supplement £18)