



The Goring

LONDON

CHEF'S LUNCH MENU

STARTERS

Heirloom tomato, grilled white peach, basil and tomato gazpacho
consommé

Welsh rarebit fritter, Hampshire watercress, pickled shallot and
Guinness glaze

Sea bream ceviche, Seville orange, crispy potato and fennel

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

MAINS

Trotter-stuffed Old Spot pork loin, braised hispi cabbage, burnt
apple, walnut sauce gribiche

Roast monkfish tail, vine tomato, chorizo and tomato compote

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

DESSERTS

Bitter orange and semolina cake, poached greengage plums and
tarragon ice cream

Bergamot nougatine parfait, citrus and olive oil ice cream

Selection of ice creams and sorbets

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

Two Courses £45, Three Courses £49

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.