



The Goring  
LONDON

## DESSERTS

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|---|-----|
| Single-origin chocolate mousse, hazelnut praline and salted caramel               | £18 |
| Madagascan vanilla rice pudding, Sloe gin plum and gingerbread ice cream sandwich | £15 |
| Cornish clotted cream, lemon curd, camomile and yogurt                            | £16 |
| “Sassyba” brandy baba, apple, crumble ice cream and salted caramel                | £19 |
| Selection of ice cream<br><i>Strawberry, vanilla, chocolate</i>                   | £8  |
| Selection of sorbets<br><i>Lemon, raspberry, mandarin, cherry, coconut</i>        | £8  |
| Raspberry or lemon sorbet, served with Ayala Champagne                            | £16 |
| Selection of British cheese from the trolley, crackers                            | £24 |

## SWEET WINES 125ml

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| Jurançon Uroulat, Charles Hours, France 2019                     | £19 |
| Banyuls Rimage, Billa-Haut, M.Chapoutier, Languedoc, France 2021 | £18 |
| Sauternes, Château Lafon, France 2023                            | £21 |
| Gewurztraminer, Stierkopf, Neumeyer, Alsace, France 2018         | £17 |

## MADERA 125ml

|   |     |
|---|-----|
| Bual, 10 Years Old, Henriques & Henriques | £17 |
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## PORT 100ml

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| Fonseca, Guimaraens. 2012   | £19 |
| Graham’s 20 Years Old Tawny | £25 |
| Taylor’s, Colheita, 1968    | £75 |

Please let your waiter know if you have any dietary preferences, allergies or intolerances.  
Prices include VAT. An optional 1.5% service charge will be added to your bill.