



The Goring
LONDON

CHEF'S LUNCH MENU

STARTERS

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

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

Wild halibut tartare, 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 Chalk stream trout, wild garlic consommé, Wye
Valley asparagus and smoked bacon

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

DESSERTS

Orchard apple tarte fine, Calvados and Madagascan vanilla ice
cream

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)

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.