

B A R & L O U N G E
F O O D M E N U

STARTERS AND LIGHT DISHES

Cumbrae rock oysters served natural (6/12)	£35/£70
Chilled yellow Datterino gazpacho with extra virgin olive oil	£15
Beef short rib croquettes with horseradish crème fraîche	£12
Heirloom tomato salad with Niçoise olives and fresh basil	£15
Mixed quinoa salad with garden peas, mint and feta	£15
Burrata & basil pesto with toasted sourdough and pine nuts	£18
Classic prawn cocktail with gem lettuce and Marie Rose sauce (Add caviar supplement £20)	£28
John Ross smoked salmon with lemon, capers and toast (Add Cornish crab £32)	£20
The Goring Caesar salad	£15
With organic chicken	£22
With lobster	£28
Selection of continental cured meats	£20

A GLIMPSE OF AFTERNOON TEA

Traditional afternoon tea sandwiches	£24
Scones, jam and clotted cream	£16

WARM PLATES

Fish goujons with tartare sauce and lemon	£18
Native lobster omelette with triple-cooked chips	£39
Day boat fish & chips with mushy peas, tartare sauce and triple-cooked chips	£35
Grilled Longhorn beef fillet with watercress and hollandaise	£54

LOUNGE SANDWICHES AND BURGERS

Served with French fries with oregano salt

The Goring Club sandwich	£22
Avocado & herb Club sandwich	£20
The Goring beef burger with onion relish	£28
Crispy katsu chicken burger with pickled red slaw	£30

SIDES

French fries with oregano salt	£7
Triple cooked chips	£8
Mixed leaf salad with shallot vinaigrette	£8

D E S S E R T S

Tart of the day	£14
Selection of ice cream and sorbets	£8
Selection of British cheeses, wild honey and crackers	£23

Please inform your waiter of any dietary preferences,
allergies, or intolerances.

Prices include VAT. A discretionary 15% service charge
will be added to your bill.