



CAVIAR AND OYSTERS

Served with lemon blinis and traditional garnishes

30g, Oscietra £104, Golden Oscietra £133, Beluga £360

50g, Oscietra £160, Golden Oscietra £200, Beluga £565

Cumbræ oysters served with lemon & pickled shallot

Half dozen	£35
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Dozen	£70
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STARTERS

Isle of Wight heritage tomato, aged Parmesan, Jalapeños and tomato consommé	£24
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The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£45
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Acquerello risotto, wild mushrooms, Clarence Court egg yolk and pickled walnut	£20 / £36
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Orkney scallop ceviche, pomelo, cashew milk, tagetes and yuzu granita	£38
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Slipcote cheese and Jersey Royal agnolotti, sunflower seed and Aligot sauce	£26
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Duck liver and spiced ham hock terrine, English peas and malt barley buttermilk brioche	£27
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MAINS

Dover sole, Wiltshire cauliflower, crisp capers, hazelnut and verjus	£78
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The Goring native lobster omelette, London lettuce and layered potato	£45
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Truffled Devon white chicken, hen of the woods tartlet, maple smoked bacon and leek	£46
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Pan-fried stone bass, brandade stuffed courgette flower and smoked piperade sauce	£45
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South West lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy	£54
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Dry-aged Cornish duck, roast turnip, cherry, spiced duck leg fritter and smoked vinegar	£48
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Crusted halibut, baby violet artichoke, Barigoule, fennel and West country mussels	£52
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FROM THE TROLLEY

Roast Longhorn beef Sirloin, traditional roast garnishes and Yorkshire pudding	£48
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SIDES

English peas, smoked bacon and braised London lettuce	£13
Truffled Hayselden potato purée	£10
Globe artichoke salad, spinach and pistachio pesto	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9
Minted Jersey Royal potatoes, butter sauce	£9
Roast Duck fat potatoes	£10

GRAND FORMAT BY THE GLASS

Tawny Port, 20 Y.O., Graham's, Portugal	£25
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Aged for two decades in seasoned oak, this iconic Tawny Port offers remarkable depth and elegance, poured from a rare Rehoboam.

The Goring Delamain Pale & Dry XO	£36
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An exclusive blend created for The Goring by Delamain, showcasing the finesse and purity of one of Cognac's most revered houses, served from a Magnum.

Ratafia 'Solera 90-19', Henri Giraud, Champagne	£25
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A rare Champagne ratafia crafted using a unique solera begun in 1990, marrying tradition with extraordinary complexity, poured from a Rehoboam by Pipetazos.