



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

Chalk stream trout 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

Roasted skate wing, Dorset clams and spring vegetables

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

*DESSERTS*

Orchard apple tarte fine, Madagascar 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