



The Goring
LONDON

CHEF'S LUNCH MENU

Two courses £45 - Three courses £49
Served Monday to Friday

S T A R T E R S

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

Devon white chicken terrine, piccalilli, pecan and celery

Gin-cured sea trout tartare, heritage cucumber, pickled seaweed
and ajo blanco

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and
native lobster (supplement £32)

M A I N S

Dry-aged pork belly, celeriac, apple and maple

Pan-fried skate wing, confit tomato, garlic and crab bisque

Acquerello risotto, wild mushrooms, Clarence Court egg yolk
and pickled walnut (add late winter truffle £15)

D E S S E R T S

Orchard apple tarte fine, Calvados and Madagascan vanilla
ice cream

Bitter chocolate and black cherry mousse with yuzu sorbet

Selection of British cheeses from the trolley, wild honey and
crackers (supplement £15)

Selection of ice creams and sorbets

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.