



The Goring

LONDON

CHEF'S LUNCH MENU

Two courses £45 - Three courses £49

STARTERS

Heirloom tomato, Madagascar vanilla, tomato consommé,
basil and black olives

West Country mussel and cider broth, sour apple, pickled
seaweed and white asparagus

Sea bream ceviche, Seville orange, crispy potato and fennel

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

MAINS

Welsh lamb pie, smoked heritage mash and lamb fat sand
carrot, tarragon infused jus

Cornish cod, spring gnocchi, English peas, broad beans and
wild garlic emulsion

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

DESSERTS

Mixed berries "Eton Mess" lemon meringue, mascarpone
cream and lemon sorbet

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)