The Goring
LONDON

CHEF'S LUNCH MENU

STARTERS

Heirloom tomato, grilled white peach, basil and tomato gazpacho consommé

Welsh rarebit fritter, Hampshire watercress, pickled shallot and Guiness glaze

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 mackerel, kohlrabi, fennel and seaweed salad and apple cider sauce

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

DESSERTS

Bitter orange and semolina cake, poached apricot and tarragon ice cream

Bergamot nougatine parfait, citrus and olive oil ice cream

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

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.