



The Goring
LONDON

CHEF'S LUNCH MENU

Two courses £45 - Three courses £49

STARTERS

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

Wye Valley asparagus, poached Clarence Court egg and spring
emulsion sauce

Sea bream and scallop ceviche, Seville orange, seaweed and
fennel

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

MAINS

Welsh lamb pie, smoked heritage mash and stuffed Savoy
cabbage with nduja

Roast baby monkfish, 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)

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.