The Goring
LONDON

CHEF'S LUNCH MENU

FIRST

Heritage beetroot, Windrush goat's cheese, walnut and hibiscus

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

Chalk stream trout ceviche, cucumber, seaweed, crispy potato and fennel

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster

supplement £32

SECOND

Roast sweet chestnut and Jerusalem artichoke salad,
slow-cooked egg yolk and brown butter

Haselden potato farl dumpling, Tunworth cheese custard
and autumn truffle Périgord sauce

THIRD

Norfolk Bronze turkey and sage pie, smoked heritage mash,
salt-baked parsnip and pickled cranberry

Cornish skate wing, pumpkin seed, Muscat grape and sauce Grenobloise

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

SWEET

Baked clementine custard tart, Jersey crème fraîche

Glazed black fig puff pastry, hazelnut frangipane, fig leaf ice cream

Selection of ice creams and sorbets

Three Courses £49 · Four Courses £56

FESTIVE ADDITIONS

Baked Cumbrae oysters, chilli and bacon £6 each

Duck fat roast Haselden potatoes £12

Pigs in blankets £12

Mince pies £4 each

The Goring Christmas pudding flambé

supplement £12

Selection of British cheeses from the trolley with 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.