



The Goring

LONDON

AUTUMN & WINTER 2025

MENU 1 - £80 PER PERSON

Please select one of the following starters for the whole party

Salt baked Heritage beetroot, goat's curd, hibiscus and caramelised walnuts

Roast autumn and butternut squashes, hazelnut and Parmesan gougère

Winter truffle risotto, wild mushrooms, aged Comté and Clarence Court egg yolk

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Please select one of the following main courses for the whole party

Roast Cornish cod, caramelised cauliflower, yeast, pickled Muscat and mussels

Huntsman Court Farm pork loin, stuffed leek, baked apple and prune

Truffle stuffed Cotswold chicken, king oyster, heritage potato and sauce supreme

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Please select one of the following desserts for the whole party

Orchard apple tatin, with vanilla crème diplomat and calvados

Poached pear "Belle Helene" wild honey cream, bitter chocolate sauce

Single-origin chocolate cremeux, cherries Jubilee, sable and Kirsch

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Additional enhancements

Selection of British cheeses: £20.00 per person

Cheeseboard: £90.00 per board (for up to 6 guests)

Teas and Coffee £7.50 per person



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AUTUMN & WINTER 2025 *MENU 2 - £90 PER PERSON*

Please select one of the following starters for the whole party

Stuffed English quail, white onion cream, hazelnut and winter truffle

Glazed sea trout, pickled cucumber, crème fraiche, seaweed and smoked caviar

Winter truffle risotto, wild mushrooms, aged Comté and Clarence Court egg yolk

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Please select one of the following main courses for the whole party

Wild sea bass, salt baked celeriac, apple, walnut, Cornish crab and cider sauce

Rhug Estate organic lamb, smoked aubergine, potato, goats curd and smoked anchovy

Aylesbury duck breast, blackberries, pain perdu, crispy duck leg and port sauce

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Please select one of the following desserts for the whole party

Orchard apple tatin, with vanilla crème diplomat and calvados

Poached pear "Belle Helene" wild honey cream, bitter chocolate sauce

Single-origin chocolate cremeux, cherries Jubilee, sable and Kirsch

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Additional enhancements

Selection of British cheeses: £20.00 per person

Cheeseboard: £90.00 per board (for up to 6 guests)

Tea and Coffee £7.50 per person



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MENU 3 - £110 PER PERSON

Please select one of the following starters for the whole party

The Goring Eggs Drumkilbo, native lobster, tomato, crab and caviar
Duck liver terrine, black fig, hung yogurt, ginger and pistachio brioche
Orkney scallop ceviche, William's pear, hazelnut, sour apple and chamomile

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Please select one of the following main courses for the whole party

Beef Wellington, roast ceps, confit shallot, heritage potato and watercress
Fillet of Cornish halibut, salsify, wild mushrooms, caviar and Champagne sauce
Saddle of Rhug Estate fallow deer, autumn squashes, potato, quince and Juniper jus

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Please select one of the following desserts for the whole party

Orchard apple tatin, with vanilla crème diplomat and calvados
Poached pear "Belle Helene" wild honey cream, bitter chocolate sauce
Single-origin chocolate cremeux, cherries Jubilee, sable and Kirsch

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Additional enhancements

Selection of British cheeses: £20.00 per person
Cheeseboard: £90.00 per board (for up to 6 guests)
Tea and Coffee £7.50 per person