



The Goring
LONDON

CHEF'S LUNCH MENU

STARTERS

Wild garlic velouté, ricotta-stuffed dumpling,
hazelnut and black pudding

Wye Valley asparagus, poached Clarence Court egg and
maltaise sauce

Seabass ceviche, heritage cucumber, ajo blanco and almond

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

MAINS

Slow-cooked lamb belly, English pea, broad bean and minted
heritage potato, spring emulsion

Pan-fried grey mullet, wild garlic consommé, Wye Valley
asparagus and smoked bacon

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

DESSERTS

Orchard apple tarte fine, Calvados and Madagascan vanilla ice
cream

Roasted coconut cheesecake, Alphonso mango

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.