



The Goring

LONDON

CHEF'S LUNCH MENU

STARTERS

Heritage beetroot, Windrush goats' cheese, walnut and hibiscus

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

Sea bream ceviche, Seville orange, crispy potato and fennel

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

MAINS

Trotter-stuffed Old Spot pork loin, braised hispi cabbage, burnt apple, walnut sauce gribiche

Cornish skate wing, pumpkin seed, kale and muscat grapes, brown butter sauce

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

DESSERTS

Bitter orange and semolina cake, poached blood plums and tarragon ice cream

Fig tart, hazelnut frangipane, fig leaf 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.