



CAVIAR AND OYSTERS

Served with lemon blinis and traditional garnishes

30g, Oscietra £104, Golden Oscietra £133, Beluga £360

50g, Oscietra £160, Golden Oscietra £200, Beluga £565

Cumbræ oysters served with lemon & pickled shallot

Half dozen	£35
Dozen	£70

STARTERS

Isle of Wight heritage tomato, aged Parmesan, Jalapeños and tomato consommé	£24
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£45
Acquerello risotto, wild mushrooms, Clarence Court egg yolk and pickled walnut	£20 / £36
Orkney scallop ceviche, pomelo, cashew milk, tagetes and yuzu granita	£38
Ravioli of roast Delica squash and Devon blue, pumpkin seed pesto and sauce supreme	£26
Spiced Duck liver terrine, blood plums, brown butter and wild honey brioche	£27

MAINS

Dover sole, Wiltshire cauliflower, crisp capers, hazelnut and verjus	£78
The Goring native lobster omelette, London lettuce and layered potato	£45
Truffled Devon white chicken, hen of the woods tartlet, maple smoked bacon and leek	£46
Pan-fried stone bass, brandade stuffed courgette flower and smoked piperade sauce	£45
South West lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy	£54
Dry-aged Cornish duck, roast turnip, cherry, spiced duck leg fritter and smoked vinegar	£48
Crusted halibut, baby violet artichoke, Barigoule, fennel and West country mussels	£52



FROM THE TROLLEY

Longhorn beef Wellington, slow-cooked short rib and horseradish (for two)	£134
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SIDES

English peas, smoked bacon and braised London lettuce	£13
Truffled Hayselden potato purée	£10
Globe artichoke salad, spinach and pistachio pesto	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9
Minted Jersey Royal potatoes, butter sauce	£9

GRAND FORMAT BY THE GLASS

Tawny Port, 20 Y.O., Graham's, Portugal	£25
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Aged for two decades in seasoned oak, this iconic Tawny Port offers remarkable depth and elegance, poured from a rare Rehoboam.

The Goring Delamain Pale & Dry XO	£36
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An exclusive blend created for The Goring by Delamain, showcasing the finesse and purity of one of Cognac's most revered houses, served from a Magnum.

Ratafia 'Solera 90-19', Henri Giraud, Champagne	£25
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A rare Champagne ratafia crafted using a unique solera begun in 1990, marrying tradition with extraordinary complexity, poured from a Rehoboam by Pipetazos.

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.