



The Goring

LONDON

CHEF'S LUNCH MENU

STARTERS

Heirloom tomato, grilled white peach, basil and tomato gazpacho consommé

West Country mussel and cider broth, sour apple, pickled seaweed and white asparagus

Sea bream ceviche, Seville orange, crispy potato and fennel

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

MAINS

Welsh lamb pie, smoked heritage mash and lamb fat sand carrot, tarragon infused jus

Pan-fried grey mullet, Jersey Royal "Grenobloise", lemon and black pepper mayonnaise, samphire

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

DESSERTS

Bitter orange and olive oil cake, poached apricot and tarragon ice cream

Manjari chocolate tart, yoghurt ice cream and raspberry

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.