



The Goring

LONDON

SPRING & SUMMER 2025

MENU 1 - £80 PER PERSON

Please select one of the following starters for the whole party

English pea soup, preserved lemon, mint and goat's cheese

St Enodoc asparagus, mimosa salad, confit egg yolk and black olive powder

Barbequed chalk stream trout, heritage cucumber, crème fraiche, dill and caviar

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

Rhug estate lamb, spring carrots, lamb fat potato and smoked anchovy

Cotswold chicken, barbequed leek, mushroom, heritage potato puree
and supreme sauce

Cornish cod, broccoli stem, west country mussels and cider sauce

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Please select one of the following desserts for the whole party

Channel Island burnt cream, strawberry sorbet

Vanilla pannacotta, exotic fruits

Strawberry Eton Mess

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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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MENU 2 - £90 PER PERSON

Please select one of the following starters for the whole party

Spring vegetable Acquerello risotto, wild garlic and aged parmesan

Orkney scallop ceviche, hazelnut, artichoke, apple and summer truffle Heritage

Isle of Wight tomatoes, black olive, basil and gazpacho consommé

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

Beef Wellington, caramelised onion puree, king oyster mushrooms and Madeira sauce

Roast fillet of halibut, broad beans, smoked caviar, crisp potato and champagne sauce

Middle white pork loin, English peas, heritage potato puree and smoked pigs cheek

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Please select one of the following desserts for the whole party

Raspberry vanilla cheesecake, raspberry sorbet

Chocolate mousse, brownie, caramelised hazelnuts

Exotic fruit tart

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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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SPRING & SUMMER 2025 *MENU 3 - £110 PER PERSON*

Please select one of the following starters for the whole party

Foie Gras ballotine, pistachio, yoghurt, strawberry and brioche

Dorset crab eggs Drumkilbo, roasted tomato and smoked caviar

The Goring lobster omelette

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

Fillet of Cornish turbot, baby spring vegetables, dumpling and shellfish consommé

Seared fillet of beef Rossini, summer truffle, broad bean and morel mushroom

Aylesbury duck breast, spiced bread perdu, crisp leg, kale and cherries

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Please select one of the following desserts for the whole party

Summer fruit crumble, vanilla crème anglaise

Baked salted caramel chocolate tart, Milk ice-cream

Strawberry consommé and lemon crunch

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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