



The Goring LONDON

STARTERS

Aylesbury duck consommé, stuffed dumpling, sweet chestnut and celeriac	£16
The Goring Eggs Drumkilbo, lobster, caviar, Granny Smith apple	£25
Acquerello truffle risotto, Jerusalem artichoke, wet walnut and apple	£18 / £28
Orkney scallop ceviche, Williams pear, hazelnut and camomile	£20
Spiced salt baked Crapaudine beetroot, blackberry and English wasabi	£15
Wild mushroom tartlet, confit egg yolk, cave aged cheddar and homemade cured lardo	£18

MAINS

Dover sole, crisp potato, tartare garnishes and seaweed (served grilled or meunière)	£54
Norfolk bronze turkey, honey glazed parsnip, fresh cranberry and all the trimmings	£30
Cornish wild halibut, cauliflower, Porthilly mussels, yeast and pickled grapes	£28
Red Horn beef Wellington for two, braised rib stuffed onion and confit mushroom	£84 (for two)
The Goring lobster omelette	£29
Rhug Estate lamb, root vegetables terrine, Medjool date purée, garlic and baby kale	£34

DESSERTS

Bitter chocolate layered délice, salted caramel and almond	£10
Clotted cream parfait, burnt cream, blackcurrant and pear	£9
Seasonal tart of the day	£11
The Goring Christmas pudding, brandy butter and crème Anglaise	£12
Selection of three or five British cheeses, chutney and crackers	£10 / £17

Caviar

Served with lemon blinis and traditional garnishes

Oscietra

30g £72 / 50g £120

Beluga

30g £270 / 50g £450

Beast of the week

Whole Rhug Estate Lamb

This organic coastal grown beast

has a pre-salted overtone.

We will be preparing it in various ways until finished.