



The Goring

SAMPLE DINNER MENU



Starters

Hereford beef tartare, beer pickled onions, mushroom ketchup

Salad of autumn vegetables, cured duck ham, mallard duck breast, hazelnut dressing

Kedgeree

Chicken soup, glazed wild mushroom, confit egg yolk, celery

Salad of cured sea trout, Isle of Wight tomatoes, seaweed vinaigrette

Poached Loch Duart salmon, crisp rock oyster, cucumber and green pepper, oyster mayonnaise

Pressed game terrine, crispy fried rabbit, pickled vegetables, grape must dressing

Eggs Drumkilbo



Main Courses

Roast Cotswold White chicken, summer vegetables, truffled potato salad, vin jaune

Salt Marsh lamb, preserved lemon, grilled leek heart, smoked garlic potato

Cornish cod, garden vegetables, tomato, shrimps, lemon and razor clam

Glazed lobster omelette, duck fat chips, lobster Caesar salad

South coast brill, cauliflower, Scottish girolles, sea herbs, smoked mussel

Saddle of Cumbrian fallow deer, Jerusalem artichoke, venison sausage, pine nut and quince dressing

Fillet of beef Wellington (for two to share)



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
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Puddings & Cheese

Lemon tart, earl grey tea meringue, orange marmalade, natural yoghurt sorbet

Manjari chocolate, milk jam, salt caramel mousse, milk ice cream

Vanilla cheesecake, macerated strawberries, lemon verbena, strawberry ice cream

Warm Eccles cake, Beauvale cheese, apple vinegar

Jivara chocolate and hazelnut delice, Williams pear compote, cream cheese

British cheeses



Treat Yourself

Caviar

Oscietra 30 grams £90.00, 50 grams £150.00, 100 grams £300.00

Beluga 50 grams £300.00, 100 grams £600.00

Special starters offered at a supplement

Potted Lytham shrimps £ 9.25

John Ross Smoked Salmon, traditional garnish £9.50

Special main courses offered at a supplement

Dover sole, grilled or pan fried with new potatoes and spinach £17.00

Roast best end of Romney Marsh lamb with rosemary jus £9.50



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Seasonal Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered Hispi cabbage



Three Courses £60.00

Tea, coffee and petits fours £5.50



When you order one of these dishes £1.00 will be donated by us to support The Prince's Countryside Fund, bringing much needed aid to British Farmers.

If you suffer from any food allergies, please inform a member of staff, as we have additional information and options for you

Prices include VAT. An optional 12½% service charge will be added to your bill.

We respectfully ask you not to use your mobile phone in the Dining Room.

Prices include VAT. An optional 12.5% service charge will be added to your bill.

