



The Goring

SAMPLE LUNCH 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



Main Courses

Roast Cotswold White chicken, glazed 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

Yorkshire grouse, roast carrots, grouse faggot, golden raisin and capers



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HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
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Today's Dish

Monday - Fish pie, English peas and fennel

Tuesday - Roast leg of Salt Marsh lamb with rosemary jus

Wednesday - Steak and kidney pudding

Thursday - Roast rib of Ross County beef with Yorkshire pudding

Friday - Lincolnshire suckling pig, apple, black pudding

Sunday - Roast sirloin of Ross County beef with Yorkshire pudding



Puddings & Cheese

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

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

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

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

Black fig trifle, gingerbread, caramel and yoghurt

British cheeses



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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

Eggs Drumkilbo £13.75

Special main courses offered at a supplement

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

Seasonal Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered Hispi cabbage



Three Courses £49.00

Tea, coffee and petits fours £5.50



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THE PRINCE'S
COUNTRYSIDE
FUND

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.



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