



The Goring LONDON

STARTERS

Stuffed Norfolk quail, caramelised white onion consommé and crispy potato	£15
The Goring Eggs Drumkilbo, lobster, fine herbs and caviar	£25
Scottish girolle risotto of aged Aquarello rice, reserve Rachel cheese and cobnuts	£14 / £22
Orkney scallop "ceviche", preserved lemon, Verbena, heritage cucumber	£20
English Heirloom tomato salad, black olive, tomato water, ricotta and wild herbs	£12
Foie gras parfait, Cornish rhubarb, sour grape jelly, Greek yogurt and brioche	£19

MAINS

Dover sole, crisp potato, warm tartar and barbecued lemon (served grilled or meunière)	Market Price
Cornish brill, Porthilly mussels	£23
Aged Huntsman Farm pork, BBQ hispi cabbage, braised pressed leg, burnt apple and crackling	£25
Red Horn beef Wellington for two, mushroom and Serrano ham mousse, bone marrow	(for two) £84
The Goring lobster omelette	£29
Roast Cotswold chicken, braised leeks and summer truffle	£27

DESSERTS

Bitter chocolate parfait, salted caramel, almond and Minus 8 vinegar	£12
Crème fraîche and Tonka bean Vacherin, grilled white peach	£10
Seasonal tart of the day	£10
A selection of sorbets and ice cream	£6
Selection of three or five British cheeses, chutney and crackers	£10 / £17

A WHOLE PIG

We will be preparing this Huntsman Farm Rare Breed Middle White in various ways until every last bit has been enjoyed.

CORNISH CUCUMBERS AND RHUBARB

These organic beauties are grown by Oli Baker in Liskeard. They're at their peak now – and you will see them in the menu.