



The Goring
LONDON

CHEF'S SET LUNCH

STARTERS

Watercress velouté, ricotta stuffed dumpling and sunflower seed pesto

Heritage tomato salad, green olive, tamarillo and tomato bun

Gin cured sea trout tartare, pickled cucumber, and crème fraîche (add Imperial caviar £14)

The Goring Eggs Drumkilbo, Cornish crab, aged caviar, and native lobster (supplement £14)

MAINS

Devon white chicken, English 'nduja, spiced braised coco beans and herbs

Verbena-crusted hake, mussels and heritage potato chowder, black olive, and runner beans

Acquerello risotto, roast cep mushroom, Clarence Court egg yolk and pickled walnut (add late winter truffle £12)

DESSERTS

Crème caramel, poached apricot, and rosemary

Chilled Madagascan vanilla rice pudding, sloe gin plum

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and crackers (supplement £12)

Please let your waiter know if you have any dietary preferences, allergies or intolerances.

Prices include VAT. An optional 15% service charge will be added to your bill.



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Two courses £48 - Three courses £54

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