



The Goring



Spring & Summer Menu 1 - £62.00 per person

Please select one of the following starters for your party

English pea soup, broad beans, asparagus and goat's cheese (v)

Heritage courgette salad, egg mimosa, lemon verbena and black olive powder (v)

Cured sea bass, confit lemon, ginger and hazelnut

Please select one of the following main courses for your party

Salt Marsh lamb, Boulangère potatoes, spring vegetables and Rosemary jus

Cotswold chicken, glazed vegetables and potato terrine

Cornish cod, tender stem broccoli, Champagne and caviar sauce

Please select one of the following desserts for your party

Channel Island burnt cream, raspberry sorbet

Strawberry Eton Mess

Raspberry trifle

Selection of British cheeses £17.50 per person

Cheeseboard £50.00 per board

Coffee and petits fours £6.50 per person



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Spring & Summer Menu 2 - £74.00 per person

Please select one of the following starters for your party

Spring vegetable risotto, summer truffle, puffed rice and Spenwood cheese (v)

Seared scallops, sweetcorn velouté and black Trompette mushrooms

Heritage Isle of Wight tomatoes, Dorset crab and yellow gazpacho sauce

Please select one of the following main courses for your party

Beef Wellington, caramelised onion puree, king oyster mushrooms and Madeira sauce

Roast fillet of sea bass, white beans and baby shrimps

Lancashire milk fed pig, hispy cabbage and stone fruit

Please select one of the following desserts for your party

Raspberry vanilla cheesecake, lemon and basil sorbet

Exotic fruit tart

After eight mint crème brulée with stracciatella

Selection of British cheeses £17.50 per person

Cheeseboard £50.00 per board

Coffee and petits fours £6.50 per person



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Spring & Summer Menu 3 - £85.00 per person

Please select one of the following starters for your party

Foie Gras ballotine, pistachio, stone fruit and fig bread

The Goring lobster omelette

Cep risotto, Iberico ham, Rachel's goat cheese and puffed rice

Please select one of the following main courses for your party

Fillet of Cornish turbot, cassoulet of baby vegetables and shellfish consommé

Seared fillet of beef Rossini, mashed potatoes and truffle sauce

Roast veal loin, glazed cheeks, cauliflower and lemon thyme sauce

Please select one of the following desserts for your party

Black Forest gâteau

White chocolate and summer berries cake

Red Velvet

Selection of British cheeses £17.50 per person

Cheeseboard £50.00 per board

Coffee and petits fours £6.50 per person