



# The Goring

Chestnut velouté, wild mushrooms and black truffle dumpling

Cured sea trout, spiced brown shrimp, crystal lemon cucumber and crème fraîche

Acquerello risotto, cep mushroom, confit egg yolk, house cured lard and puffed rice

The Goring Eggs Drumkilbo, lobster, caviar, Granny Smith apple (Sup £20 per person)

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Stuffed Cornish plaice, delicata pumpkin, seed granola and roast lemon

Rhug Estate saddle of venison, turnips, caramelised walnut and quince

Salt Marsh lamb, chickpea pancake, smoked aubergine, yogurt and pine nut salsa

Red Horn Beef Wellington, slow cooked short rib, pickled mushroom and onion marmalade  
(For two – Sup £30 per person)

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Honey poached pink grapefruit, lime and macadamia trifle

Rum infused caramelised pineapple, coconut sorbet, calamansi curd

Single origin chocolate cremeux, alphonso mango, passion fruit and sea salt

Selection of British cheeses (Sup £8 per person)

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Petits fours

Please, let your waiter know if you have any dietary preferences, allergies or intolerances.  
Prices include VAT. An optional 12% service charge will be added to your bill.