



The Goring



Spring & Summer Menu 1 – £76.00 per person

Please select one of the following starters for the whole party

English pea soup, preserved lemon, mint and goat's cheese

St Enodoc asparagus, mimosa salad, confit egg yolk and black olive powder

BBQ chalk stream trout, heritage cucumber, crème fraiche, dill and caviar

Please select one of the following main courses for the whole party

Rhug estate lamb, spring carrots, lamb fat potato and smoked anchovy

Cotswold chicken, BBQ leek, mushroom, heritage potato puree and supreme sauce

Cornish cod, broccoli stem, west country mussels and cider sauce

Please select one of the following desserts for the whole party

Channel Island burnt cream, strawberry sorbet

Strawberry Eton Mess

Vanilla pannacotta, exotic fruits

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Spring & Summer Menu 2 – £90.00 per person

Please select one of the following starters for the whole party

Spring vegetable Acquerello risotto, wild garlic and aged parmesan

Orkney scallop ceviche, hazelnut, artichoke, apple and summer truffle

Heritage Isle of Wight tomatoes, black olive, basil and gazpacho consommé

Please select one of the following main courses for the whole party

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

Roast fillet of halibut, broad beans, smoked caviar, crisp potato and champagne sauce

Middle white pork loin, English peas, heritage potato puree and smoked pigs cheek

Please select one of the following desserts for the whole party

Raspberry vanilla cheesecake, raspberry sorbet

Exotic fruit tart

Chocolate mousse, brownie, caramelised hazelnuts

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Spring & Summer Menu 3 – £105.00 per person

Please select one of the following starters for the whole party

Foie Gras ballotine, pistachio, yoghurt, strawberry and brioche

The Goring lobster omelette

Dorset crab eggs Drumkilbo, roasted tomato and smoked caviar

Please select one of the following main courses for the whole party

Fillet of Cornish turbot, baby spring vegetables, dumpling and shellfish consommé

Seared fillet of beef Rossini, summer truffle, broad bean and morel mushroom

Aylesbury duck breast, spiced bread perdu, crisp leg, kale and cherries

Please select one of the following desserts for the whole party

Summer fruit crumble, vanilla crème anglaise

Strawberry consommé and lemon crunch

Baked salted caramel chocolate tart, Milk ice-cream

Selection of British cheeses £20.00 per person

Cheeseboard £58.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person