



The Goring



Autumn & Winter Menu 1 - £76.00 per person

Please select one of the following starters for the whole party

Salt baked Heritage beetroot, goat's curd, hibiscus and caramelised walnuts

Roast autumn and Butternut squashes, hazelnut and parmesan gougère

BBQ sea trout, cucumber, seaweed, smoked caviar and dill

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

Roast Cornish cod, caramelised cauliflower, yeast, pickled Muscat and mussels

Huntsman court farm pork loin, stuffed leek, baked apple and prune

Truffle stuffed Cotswold chicken, king oyster, heritage potato and sauce supreme

Please select one of the following desserts for the whole party

Orchard Apple crumble with vanilla custard

Madagascan Vanilla crème brulee with raspberry sorbet

Single estate chocolate mousse with hazelnut brownie and fresh cream

Selection of British cheeses £20.00 per person

Cheeseboard £90.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Autumn & Winter Menu 2 - £90.00 per person

Please select one of the following starters for the whole party

Smoked fallow deer carpaccio, quince, pickled walnut, mushroom and rye

Orkney Scallop ceviche, William's pear, hazelnut, sour apple and chamomile

Acquerello risotto, baked celeriac, Autumn truffle and aged Comté (v)

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

Wild sea bass, salt baked celeriac, apple, walnut, Cornish crab and cider sauce

Rhug estate organic lamb, smoked aubergine, potato, goats curd and smoked anchovy

Aylesbury free range duck breast, heritage beetroot, crispy duck legs and port sauce

Please select one of the following desserts for the whole party

Sticky toffee date pudding and Madagascan vanilla ice cream

Amalfi Lemon meringue pie with bee pollen and raspberry sorbet

Single estate Chocolate and coffee slice, with cacao ice cream

Selection of British cheeses £20.00 per person

Cheeseboard £90.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person



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Autumn & Winter Menu 3 - £105.00 per person

Please select one of the following starters for the whole party

The Goring Eggs Drumkilbo, native lobster, tomato, crab and caviar

Duck liver terrine, black fig, hung yogurt, ginger and pistachio brioche

Winter truffle risotto, wild mushrooms, aged Comté and Clarence court egg yolk

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

Beef Wellington, roast ceps, confit shallot, heritage potato and watercress

Fillet of Cornish halibut, salsify, wild mushrooms, smoked caviar and Champagne sauce

Saddle of Rhug estate fallow deer, Autumn squashes, quince and Juniper jus

Please select one of the following desserts for the whole party

Orchard Apple and toasted oat crumble tart with Madagascar vanilla ice cream

Spiced William's pear, clementine cake and roasted hazelnut ice cream

Single estate Chocolate and coffee slice, with cacao ice cream

Selection of British cheeses £20.00 per person

Cheeseboard £90.00 per board (for up to 6 guests)

Coffee and petits fours £7.50 per person