

V E R A N D A M E N U

STARTERS

Burrata, winter truffle, black fig, wild honey and rye	£18
Cornish crab salad, heritage cucumber, beer batter scraps and smoked caviar	£28
BBQ white asparagus, poached clarence court egg, vadouvan butter sauce and smoked bacon	£22
Wild garlic tagliatelle, palourde clams, chilli & parsley	£21

MAINS

Heritage potato gnocchi, truffle butter, lardo and Rachel Reserva cheese	£26
The Goring Native lobster omelette and triple cooked chips	£39
Aged Longhorn beef sirloin, triple cooked chips and bearnaise sauce	£48
Spiced Rhug Estate lamb rack, braised chickpea and smoked aubergine	£36
Pan fried monkfish, English pea salted lemon and garlic risotto	£38

SIDES

Small Caesar salad	£7
Mixed green salad	£6
Purple sprouting broccoli and aged pecorino	£6
Triple cooked chips	£6
Green asparagus, hollandaise & roasted peanut	£8
Crispy herb new potatoes	£5

FLATBREADS

Marinated spiced chicken, tzatziki, tomato salad and onion salad	£26
Ricotta, wild honey and black fig	£22
Nduja sausage, sliced heritage potato, caper and onion	£24

DESSERTS

Selection of British cheese, wild honey and crackers	£21
Chocolate mousse cake, caramel praline and vanilla ice cream	£13
Citrus fruits segments in a vanilla and lime syrup, Zested kaffir lime, Lemon sorbet	£12
Selection of ice cream or sorbets	£8
Seasonal Tart	£12