



The Goring  
LONDON

# MOTHERING SUNDAY MENU 2025

## VEGAN & VEGETARIAN

Glass of Ayala Champagne or Thank You, Your Majesty Cocktail

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Amuse bouche

### STARTERS

Wild garlic velouté, truffle, and BBQ spring onion

Stuffed globe artichoke, honey truffle dressing, and garden salad

Heritage beetroot salad, caramelised walnut, bitter leaves, and hibiscus

### MAINS

BBQ Wye Valley English asparagus, sorrel and Jersey Royal potatoes

Acquerello risotto, early girolles, charred onion and broad beans

Smoked and tea-glazed aubergine, toasted barley, preserved lemon and black garlic

### DESSERTS

Single-origin chocolate crèmeux, passion fruit and mango

Yorkshire Forced rhubarb, Madagascan vanilla and orange panna cotta with almond

### PETITS FOURS

With tea or coffee

£95

Please, let your waiter know if you have any dietary preferences, allergies or intolerances.  
Prices include VAT. An optional 15% service charge will be added to your bill.