



## *A Taste of Cornwall* at The Goring

*\* NOW OPEN \**

*A summer seafood celebration with a little help from  
Jack and Rick Stein  
~ 2 June to September 2017 ~*

(London --- 2 June 2017)

Thanks to The Goring, all that's fabulous about Cornwall comes to Belgravia this summer - the best produce, the best fish, the best wines, the best lobsters and the best local chefs up the M5 - especially for Londoners to enjoy.

NOW OPEN, 'A Taste of Cornwall at The Goring' is a three-month long celebration of the sea, amongst the lush foliage and flowers of the hotel's private gardens. The veranda has been transformed into a Cornish fish restaurant with a stylish, relaxed summer vibe.

The Goring's Michelin-starred Chef Shay Cooper has worked with Rick Stein and his son, executive chef Jack Stein, to create a scrumptious Cornish-inspired menu, bursting with lobster, crab and the freshest fish imaginable, straight from Cornwall. All served in the sunshine with a glass of Cornish rosé. Close your eyes and you can almost hear the sea.

The Goring's Chief Executive Jeremy Goring (whose mother is from St Ives) comments:

"I just love Cornwall – it's so important to all my family, so to bring it to London is fab! We may not have the sea, but do have the essence of Cornwall right here in our back garden."

To create the relaxed seaside vibe, The Goring has harnessed the best of British and Cornish talent:

Jo Downs Handmade Glass – for the blue glass installations of shoaling fish

Kurt Jackson - for two evocative watercolours of surfers

Christy's Hats - whose summer collection is on display to try on  
Atlantic Blankets, from Cornwall – for less-than-scorching evenings

The Leach Pottery, St Ives – for stylish, timeless ceramics

The Original Surfboard Company – for retro wooden bellyboard cool

Ian Mankin Fabrics – for quintessential seaside stripes

Melisa Dora Ceramics – for handmade lobster bisque bowls

Tarquin's Gin - for award winning London Dry with a Cornish twist

The International Boatbuilding Training College – for a very unusual chill out space in the garden.

-Ends-

### **A Taste of Cornwall at The Goring**

Open 2 June 2017 and running throughout the summer until September 2017.

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**\*\* Images available from 02 June 2017 \*\***

#### **Notes to editors:**

The Goring was opened by Otto Goring in 1910. It is now the only five-star hotel in London that is owned and run by the family that built it. Jeremy Goring is the fourth Goring to run The Goring since his great-grandfather opened it. Deep in the heart of Belgravia, just behind Buckingham Palace, The Goring is within strolling distance of the Royal Parks and the best shops, theatres and galleries in town. In 2015, The Goring completed a top-to-toe renovation, in time for its 105th birthday on 2 March 2015. Contemporary design and innovation now combine seamlessly with the charm and elegance of British heritage. Above all, The Goring reflects one family's passion for quality – whose members have prided themselves on providing comfort, good food and drink and faultless, individual service, for over a hundred years. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services.