



The Goring



The Goring to expand culinary offering with the launch of second restaurant focusing on seafood

The Goring in London's Belgravia is building a seafood restaurant, set to launch in late spring 2019.

The more casual space will sit alongside the hotel's flagship restaurant, The Dining Room, which has been placed firmly on the map in recent years by Executive Chef, Shay Cooper. The holder of a Michelin star and three AA Rosettes, the elegant Dining Room is a place where exquisite British food triumphs.

The new restaurant will have a heavy tilt towards Cornish produce. "Some of the best seafood in the world comes from the pristine waters around Cornwall" says CEO Jeremy Goring. "We're looking forward to bringing this West Country treasure to London, with the help of Nathan Outlaw", who has been a friend of the Goring family's extensive Cornish branch for many years.

In Nathan Outlaw, The Goring has found the perfect chef to create simple seafood dishes of understated brilliance, that showcase the best of Cornish seafood and produce.

Commanding views over The Goring's majestic secluded garden, the restaurant will be housed in an ornate orangery, ensuring that the indoor and outdoor spaces are linked throughout the seasons. The architecture and design are being overseen by the inimitable Russell Sage. Says Jeremy: "We're building an eccentric, uplifting space with the help of some very special craftsmen and designers, and the restaurant will be all about simplicity on the plate, freshness, and our usual heartfelt British service."

Nathan Outlaw commented: "Creating a new restaurant with such an iconic British hotel is a huge highlight in my career. I can't wait to get cooking!"

Alongside the restaurant, the hotel's bar is set to become a destination in its own right. Transformed into a bright, lively space serving classic cocktails and British spirits, the bar will again reflect The Goring's dedication to offering an impeccably English experience.

As London's last remaining family-owned luxury hotel, The Goring is a grand English property with impeccable manners and a subtle streak of wit. This exceptional character will carry through into the new restaurant and bar, making The Goring an incomparable dining destination whilst reinforcing its position as one of London's most prestigious hotels.



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Notes to Editors

About The Goring:

The Goring was opened in 1910 by Otto Goring and is now the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years.

About Nathan Outlaw:

Nathan Outlaw is one of the UK's best-loved chefs. Known across the country for his exquisite seafood cookery, Nathan prepares dishes of simple yet elegant brilliance. Growing up as the son of a chef, Nathan had an interest in food from a very young age, but his love of seafood was first ignited when moving to Cornwall to work with Rick Stein. Today, among others, Nathan has two restaurants in Cornwall with three Michelin stars between them. Nathan has written four successful cookery books, with his fifth, *Restaurant Nathan Outlaw*, due for publication in April 2019.

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