



The Goring

LONDON

CAVIAR

Served with lemon blinis and traditional garnishes

Oscietra	30g £104 / 50g £160
Golden Oscietra	30g £133 / 50g £200
Beluga	30g £360 / 50g £565

OYSTERS

Cumbræ oysters served with lemon & shallot vinegar

Half dozen	£35
Dozen	£70

STARTERS

Glazed morel mushrooms, heritage potato farl, smoked bacon, Tunworth and winter truffle	£24
The Goring Eggs Drumkilbo, native lobster, aged caviar, and roasted tomato	£45
Acquerello risotto, roast cep mushroom, Clarence Court egg yolk, and pickled walnut	£20/ £36
Orkney scallop ceviche, pomelo, cashew milk and yuzu granita	£38
Wild garlic velouté, autumn truffle, black pudding and Slipcote cheese	£26
Wye valley asparagus, parmesan royale, preserved lemon and smoked bacon vierge	£27

MAINS

Dover sole, confit Hayselden potato, warm tartare, and crispy beer batter scraps	£78
The Goring native lobster omelette, London lettuce, and heritage potato	£45
Truffled Devon white chicken, hen of the woods tartlet, maple smoked bacon and leek	£46
Pan fried bass, courgette flower, smoked potato and pipérade sauce	£45
South west lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy	£54
Dry aged squab pigeon, pearl barley, red cabbage and Agen prune	£48
Crusted Halibut, baby violet artichoke, Barigoule, fennel pollen and West country mussels	£52
Longhorn beef sirloin, traditional roast garnishes, and Yorkshire pudding	£48



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SIDES

Grilled Wye valley asparagus, Maltaise sauce	£18
Truffled Hayselden potato purée	£10
Globe artichoke, spinach, and pistachio	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9

A MESSAGE FROM THE CHEF

At The Dining Room, we bring together the finest seasonal British ingredients to craft a menu that we hope will leave a lasting impression.

Our team is passionate about food and love discovering new dishes, while also adding a modern twist to timeless classics.

We look forward to making your experience as delicious as possible.

Executive Chef Graham Squire & The Team