



# 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*

Cumbrac oysters served with lemon & shallot vinegar

Half dozen	£35
Dozen	£70

## *STARTERS*

Spiced duck liver, Oak Church strawberries, kamoto, yoghurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato	£35
Acquerello risotto, girolles, wild garlic, Clarence Court egg yolk and pickled walnut	£20/ £36
Roast Orkney scallop, English pea, lemon verbena and nut-brown butter	£27
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé	£26
Stuffed morel, baked truffle cream, mushroom, chicken skin and maple gel	£26

## *MAINS*

Dover sole, globe artichoke in barigoule, warm tartare and crispy beer batter	£74
The Goring native lobster omelette, London lettuce and heritage potato	£45
Stuffed Devon white chicken, sweetcorn, smoked bacon and confit egg	£42
Cured Cornish cod, mussels, sea weed, gooseberry and herb emulsion	£44
Rhug Estate lamb, hot pot pie, lamb fat carrot, pickles and BBQ gem relish	£46
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut	£44
Longhorn beef Wellington, slow cooked short rib and horseradish (for two)	£120



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## *SIDES*

Minted Jersey Royal potatoes	£8
Truffled Heritage potato purée	£10
English pea, maple smoked bacon and London lettuce	£8
Mixed variegated kale, lemon, black pepper and garlic dressing	£12

## *A MESSAGE FROM THE CHEF*

At The Dining Room, we combine some of the very best British seasonal produce to create a menu which we hope you will find truly memorable.

Our team are passionate about food and love discovering new dishes, as well as providing a modern twist on some old classics.

We cannot wait to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team



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