



The Goring  
LONDON

*VEGETARIAN AND VEGAN MENU*

*STARTERS*

English pea, lemon verbena, black olive and Jersey royal	£27
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé	£26
Glazed hen of the wood, BBQ sweetcorn, verjus and puffed wild rice	£26

*MAINS*

Stuffed globe artichoke 'barigole', roast Jerusalem artichoke and hazelnut	£26
Heritage potato gnocchi, summer truffle pesto and herb sauce	£26
Acquerello risotto, girolles mushroom, wild garlic and pickled walnut	£20/£36

*SIDES*

Minted Jersey royal potatoes	£8
Purple sprouting broccoli and wild garlic	£8
English pea, and London lettuce	£8
Mixed variegated kale, lemon, black pepper and garlic dressing	£12

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.



The Goring  
LONDON

*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