



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, braised black fig, fig leaf, yoghurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato	£35
Acquerello risotto, girolles, pumpkin, Clarence Court egg yolk and pickled walnut	£20/ £36
Roast Orkney scallop, salt baked celeriac, pickled apple, hazelnut and truffle butter	£27
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé	£26
Wild seabass ceviche, ajos blanco, imperial caviar, barattiere melon and hogweed	£30

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
Atlantic Halibut, razor clam, courgette flower, preserved lemon and marigold	£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
Delica squash, pumpkin and sunflower seed pesto	£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