



The Goring
LONDON

PRE - THEATRE MENU

STARTERS

Acquerello risotto, pumpkin, Clarence Court egg yolk and pickled walnut
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé
Wild seabass ceviche, ajo blanco, imperial caviar, barattiere melon and hogweed

MAINS

The Goring native lobster omelette, London lettuce and heritage potato
Stuffed Devon white chicken, sweetcorn, smoked bacon and confit egg
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut

SUPPLEMENTARY 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



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DESSERTS

Yorkshire rhubarb and lemon shortbread tartlet, Madagascan vanilla

Oak church raspberry and strawberries, aerated violet and toasted almond

Selection of ice cream and sorbets

Selection of British cheeses, wild honey, crackers (£8 supplement)

£ 8 0

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 can't wait to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team

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.