



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, Cep mushroom, baby onion & confit egg  
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut

*SUPPLEMENTARY SIDES*

Minted baby Lou potatoes	£8
Truffled Hayselden potato purée	£10
Assam braised hispi cabbage, cured yolk and crispy potato	£8
Mixed variegated kale, lemon, black pepper and garlic dressing	£12



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*DESSERTS*

Roast black fig and ricotta tart, wild heather honey, almond ice cream

Chestnut cream, blackcurrant jelly cinnamon and pastry crisp

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.