



# 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, Cornish crab, aged caviar and native lobster	£35
Acquerello risotto, girolles, pumpkin, Clarence Court egg yolk and pickled walnut	£20/ £36
Roast Orkney scallop, Jerusalem artichoke, pickled apple, hazelnut and truffle butter	£27
Sharpham agnolotti, chestnut soup, spiced pear chutney and smoked leek	£26
Wild seabass ceviche, Ajo Blanco, imperial caviar, Cucumber 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
Truffle stuffed Devon white chicken, hen of the woods' tartlet, smoked bacon and leek	£42
Steamed halibut, salt baked celeriac, sweet chestnut, apple and Champagne sauce	£45
Rhug Estate venison, hot pot pie, Heritage beetroot, plum and smoked ricotta	£46
Dry aged Aylesbury duck, cherry 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 baby Lou potatoes	£8
Truffled Hayselden potato purée	£10
Assam braised hispi cabbage, cured yolk and crispy potato	£8
Variegated kale salad, lemon and black pepper mayo and puffed rice	£8

## *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