



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 yogurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato	£35
Acquerello risotto, pumpkin, wild garlic, 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 and Champagne sauce	£45
Rhug Estate venison, hot pot pie, Heritage beetroot, plum and smoked ricotta	£46
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut	£44
Longhorn beef sirloin, traditional roast garnishes and Yorkshire pudding	£48



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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, 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