



The Goring
LONDON

VEGETARIAN AND VEGAN MENU

STARTERS

Salt baked celeriac, pickled sour apple, winter truffle, and hazelnut	£27
Winter chestnut soup, spiced pear chutney, and smoked leek	£26
Acquerello risotto, Delica pumpkin, roast cep mushroom, and pickled walnut	£20

MAINS

Stuffed globe artichoke 'barigoule', roast Jerusalem artichoke, and hazelnut	£26
Heritage potato gnocchi, summer truffle pesto, and herb sauce	£26
Acquerello risotto, roast cep mushroom, and pickled walnut	£36

SIDES

Minted baby Lou potatoes	£8
BBQ Hispi cabbage	£10
Variegated kale salad, lemon and black pepper mayo, and puffed rice	£8



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A MESSAGE FROM THE CHEF

At The Dining Room, we bring together the finest seasonal British ingredients to craft a menu that we hope will leave a lasting impression.

Our team is passionate about food and love discovering new dishes, while also adding a modern twist to timeless classics.

We look forward 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.