



The Goring
LONDON

PRE - THEATRE MENU

STARTERS

Spiced duck liver, braised black fig, fig leaf yogurt, and pistachio brioche
Sharpham cheese agnolotti, chestnut soup, spiced pear chutney, and smoked leek
Smoked Devon eel, Heritage potato salad, horseradish, caviar, and potato sabayon

MAINS

The Goring native lobster omelette, London lettuce, and Heritage potato
Acquerello risotto, roast cep mushroom, Clarence Court egg yolk, and pickled walnut
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu, and hazelnut

SUPPLEMENTARY SIDES

Truffled Hayselden potato purée	£10
Minted baby Lou potatoes	£8
Assam braised Hispi cabbage, cured yolk, and crispy potato	£8
Variegated kale salad, lemon, and black pepper mayo, and puffed rice	£8



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DESSERTS

Single origin chocolate mousse cake, hazelnut praline, and salted caramel

Preserved black cherry baked Alaska, vanilla, kirsch and walnut

Praline choux, clementine marmalade, and raw cocoa cream

Classic Rum Baba flambé, lemon grass cream

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and crackers (£10 supplement)

£ 8 0

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.