



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, forced Yorkshire rhubarb, stem ginger, yogurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£35
Acquerello risotto, roast cep mushroom, Clarence Court egg yolk and pickled walnut	£20/ £36
Roasted Orkney scallop, English pea, lemon verbena, broad bean and smoked butter sauce	£27
Wild garlic velouté, goat curd, egg stuffed dumpling and sunflower seed pesto	£26
Norfolk green asparagus, Graceburn cheese, lemon and imperial caviar	£25

MAINS

Dover sole, confit Hayselden potato, warm tartare and crispy beer batter scraps	£74
The Goring native lobster omelette, London lettuce and layered potato	£45
Truffle stuffed Devon white chicken, Hen of the woods tartlet, maple bacon and leek	£42
Steamed halibut, salt baked celeriac, black truffle, apple and Champagne sauce	£45
Rhug Estate Lamb, stuffed morel mushroom, aubergine, apricot and hot pot pie	£46
Dry aged Aylesbury duck, cherry glazed leg, spiced pain perdu and roasted hazelnut	£44
Vadouvan spiced monkfish, barbecued octopus, courgette and tomato relish	£48
Longhorn beef Wellington, slow cooked short rib and horseradish (for two)	£120



SIDES

Minted Jersey Royal potatoes	£8
Truffled Hayselden potato purée	£10
Roasted white asparagus, sauce Maltaise and brown butter croutons	£12
English peas, smoked pancetta and gem lettuce	£8

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 cannot wait to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team