



PRE - THEATRE MENU

STARTERS

Spiced duck liver, forced Yorkshire rhubarb, stem ginger, yogurt and pistachio brioche

Wild garlic velouté, goat curd, egg stuffed dumpling and sunflower seed pesto

Norfolk green asparagus, Graceburn cheese, lemon and imperial caviar

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 Jersey Royal potatoes	£8
Roasted white asparagus, sauce Maltaise, brown butter croutons	£12
English peas, smoked pancetta and gem lettuce	£8



DESSERTS

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

Madagascan vanilla rice pudding, Sloe gin plum and gingerbread ice cream sandwich

Cornish clotted cream, lemon curd, camomile and yogurt

“Sassyba” brandy baba, apple, crumble ice cream and salted caramel

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