



MOTHERING SUNDAY MENU 2026



Glass of Ayala Champagne or
Thank You, Your Majesty cocktail



Amuse bouche



Wild garlic velouté, smoked ricotta dumpling, truffle, and egg yolk purée

The Goring lobster omelette

Seabass ceviche, muscat grape, Ajos blanco, dill and smoked almond

The Goring Drumkilbo, native lobster, caviar, and roast tomato jelly (Supplement £10 per person)



Roast sirloin of Longhorn beef, duck fat potatoes, horseradish, and Yorkshire pudding

Glazed Devon White chicken, smoked bacon, chicken skin tartlet, and supreme sauce

Stuffed Dover sole, artichoke barigoule, seaweed, and beer batter scraps

Rhug Estate new season lamb, stuffed morel, hot pot pie, assam and apricot

Acquerello risotto, early season girolles, truffle, slow-cooked egg yolk, and aged Comté





The Goring

LONDON

SIDES

BBQ white asparagus £11 English peas and smoked bacon £9 Duck fat potatoes £8



Yorkshire rhubarb and custard baked Alaska

Cornish clotted cream, lemon curd, camomile and yoghurt ice cream

Single-estate chocolate fondant, malted milk ice cream

Selection of British cheeses from the trolley (Supplement £12 per person)



Petit fours and tea or coffee



£130

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.

This Mother's Day, we are especially excited to create an unforgettable dining experience for you and your loved ones. We cannot wait to make your celebration 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.