



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

Cumbræ oysters served with lemon & pickled shallot

Half dozen	£35
Dozen	£70

STARTERS

Isle of Wight heritage tomato, aged Parmesan, jalapeños, and tomato gazpacho consommé	£24
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£45
Acquerello risotto, wild mushrooms, Clarence Court egg yolk and pickled walnut	£20 / £36
Orkney scallop ceviche, pomelo, cashew milk, tagetes and yuzu granita	£38
Wild garlic velouté, autumn truffle, black pudding and Slipcote cheese	£26
Duck liver and spiced ham hock terrine, English peas and malted barley buttermilk brioche	£27

MAINS

Dover sole, confit Hayselden potato, warm tartare and crispy beer-batter scraps	£78
The Goring native lobster omelette, London lettuce and layered potato	£45
Truffled Devon white chicken, hen of the wood's tartlet, maple smoked bacon and leek	£46
Pan-fried bass, courgette flower, smoked potato and pipérade sauce	£45
South West lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy	£54
Dry-aged squab pigeon, pearl barley, red cabbage and Agen prune	£48
Crusted halibut, baby violet artichoke, barigoule, fennel pollen and West Country mussels	£52
Longhorn beef Wellington, slow-cooked short rib and horseradish (for two)	£134



SIDES

English pea, smoked bacon and braised London lettuce	£13
Truffled Hayselden potato purée	£10
Globe artichoke, spinach and pistachio	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9

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