



The Goring
LONDON

VEGETARIAN AND VEGAN MENU

STARTERS

Wye valley asparagus, preserved lemon and sauce Vierge	£27
Wild garlic velouté, heritage potato and caramelised onion	£26
Trombetta courgette salad, lemon and hazelnut	£25

MAINS

Glazed sand carrot, pickled heritage carrot, sunflower seed and vadouvan emulsion	£26
Heritage potato gnocchi, autumn truffle and herb sauce	£26
Acquerello risotto, roast cep mushroom and pickled walnut	£20/£36

SIDES

Grilled Wye valley asparagus	£18
Globe artichoke, spinach and pistachio	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9



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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