



PRE-THEATRE MENU

STARTERS

Heritage tomato, Somerset goat's curd, tamarillo, and green olive

Hampshire watercress velouté, goat's curd, egg-stuffed dumpling, and sunflower seed pesto

Steelhead trout, barattiere cucumber, almond and baked oyster

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
Purple sprouting broccoli, west combe cheddar and lemon	£8
Globe artichoke, spinach and pistachio	£12
English peas, smoked pancetta and gem lettuce	£8



DESSERTS

Selection of British cheeses from the trolley, wild honey, and crackers (£10 supplement)

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

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

Cornish clotted cream, lemon curd, camomile and yogurt

£ 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