



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

Cumbrac oysters served with lemon & pickled shallot

Half dozen	£35
Dozen	£70

STARTERS

Heritage tomato, Somerset goat's curd, tamarillo, and green olive	£25
The Goring Eggs Drumkilbo, Cornish crab, aged caviar, and native lobster	£35
Acquerello risotto, Girolle, Clarence Court egg yolk, and pickled walnut	£20/ £36
Roasted Orkney scallop, English pea, lemon verbena, broad bean, and smoked butter sauce	£27
Hampshire watercress velouté, ricotta, egg-stuffed dumpling, and sunflower seed pesto	£26
Confit steelhead trout, barattiere cucumber, almond and baked oyster	£27

MAINS

Dover sole, confit Hayselden potato, warm tartare, and crispy beer batter scraps	£74
The Goring native lobster omelette, London lettuce, and layered potato	£45
Truffle stuffed Devon white chicken, Hen of the wood's tartlet, maple bacon, and leek	£42
Pan fried bass, courgette flower, smoked potato and pipérade sauce	£45
Rhug Estate Lamb, stuffed morel mushroom, aubergine, apricot, and hot pot pie	£46
Dry aged Aylesbury duck, cherry glazed leg, spiced pain perdu, and roasted hazelnut	£44
Vadouvan spiced monkfish, barbecued octopus, preserved lemon and tomato relish	£48
Longhorn beef Wellington, slow cooked short rib, and horseradish (for two)	£120



SIDES

Purple sprouting broccoli, west combe cheddar and lemon	£8
Truffled Hayselden potato purée	£10
Globe artichoke, spinach and pistachio	£12
English peas, smoked pancetta, and gem lettuce	£8

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