



The Goring

LONDON

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

Glazed morel mushrooms, heritage potato farl, smoked bacon, Tunworth and winter truffle	£24
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£45
Acquerello risotto, wild mushroom, Clarence Court egg yolk and pickled walnut	£20 / £36
Roasted Orkney scallop, Delica pumpkin, Verjus and hay sauce	£36
Jerusalem artichoke velouté, autumn truffle, black pudding and Slipcote cheese	£26
Confit steelhead trout, barattiere cucumber, almond and baked oyster	£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 woods tartlet, maple smoked bacon and leek	£46
Pan-fried bass, courgette flower, smoked potato and pipérade sauce	£45
Rhug Estate venison, Seville orange, Kent beetroot and chestnut	£54
Dry-aged squab pigeon, pearl barley, red cabbage and Agen prune	£48
Vadouvan spiced monkfish, barbecued octopus, preserved lemon and tomato relish	£46
Longhorn beef Wellington, slow-cooked short rib and horseradish (for two)	£134



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SIDES

Clement Brussels sprouts, smoked bacon and chestnut	£10
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

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.