



The Goring

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The Dining Room at The Goring to Relaunch on 20 May Following Historic Refurbishment

London, 1 May 2024: The Dining Room, the Michelin-starred restaurant at The Goring, is set to relaunch on 20 May 2024, revealing a feast for the eyes and appetites of guests. Opulent new interiors by Russell Sage Studio will be unveiled, alongside a state-of-the-art kitchen, fresh seasonal menus and a revived dining experience.

Situated in Belgravia, The Goring is the last remaining family-owned luxury hotel in London. Re-invigorated, The Dining Room will present an experience befitting the grand hotel's history and character, with impeccable manners, exceptional food and wine, and a subtle streak of wit.

Jeremy Goring has tasked Russell Sage with the redesign of The Dining Room, drawing inspiration for the interiors from London's Royal palaces and grand residences, with their majestic proportions, elegant architecture, and residential feel. A rich colour palette will see bold red furnishings set against wallpaper from Fromental in a bespoke green floral design with whimsical hand-painted features. By day, The Dining Room will be flooded with natural light, and by night, cossetting dining experiences will be created through the plush fabrics, corner sofas, and twinkling chandeliers reflecting gold detailing.

For the first time in its century-long history, a completely new kitchen has been fitted for The Dining Room, providing Executive Chef Graham Squire and the team an enlivening space from which to produce the restaurant's seasonal, ingredient-led British dishes. Highlights from the opening menu include *Roast Orkney scallop, pea, lemon verbena and brown butter*; *Cornish monkfish, mussels, seaweed, gooseberry and herbs*; and *Rhug Estate lamb, hot pot pie, lamb fat carrot, pickles and BBQ gem relish*. The Goring's signature *Eggs Drumkilbo* and *Lobster omelette* will also be reimagined, ensuring their deserving place on the menus for the relaunch.

A whimsical, theatrical and fun atmosphere will permeate The Dining Room, with lively music, witty design details, and artful service. Showstopping trolleys will glide through the space, providing tableside delight in the form of classic Champagne cocktails, sharing dishes of *Beef Wellington* and *Stuffed Turbot*, and head-turning *Rum Baba Flambé*. A skilled team of sommeliers will be on hand to guide diners through an extensive wine list, ensuring the perfect match for every occasion.



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Notes to Editors

The Dining Room at The Goring will reopen on Monday 20 May, serving lunch and dinner seven days a week. Bookings are now open.

Images: [HERE](#)

Address: The Goring, 15 Beeston Place, London SW1W 0JW

Website: www.thegoring.com

Social media: [@thegoring](#)

About The Goring

The Goring was opened in 1910 by Otto Goring and is now the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years.

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