



The Goring  
LONDON

*PRE - THEATRE MENU*

*STARTERS*

Orkney scallop ceviche, pomelo, cashew milk, tagette and yuzu granita

Wild garlic velouté, autumn truffle, black pudding and Slipcote cheese

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster  
(supplement £32)

Wye Valley asparagus, Parmesan royale, preserved lemon and smoked bacon vierge

*MAINS*

The Goring native lobster omelette, London lettuce, and Heritage potato

Acquerello risotto, roast cep mushroom, Clarence Court egg yolk, and pickled walnut

South west lamb, sand carrot, balsamic and onion suet dumpling and smoked anchovy

*SUPPLEMENTARY SIDES*

Grilled Wye valley asparagus, Maltaise sauce	£18
Truffled Hayselden potato purée	£10
Globe artichoke, spinach and pistachio	£12
Loch Leven hispi cabbage, tamarind and salted peanut	£9



The Goring  
LONDON

## *DESSERTS*

Selection of British cheeses from the trolley, wild honey, and crackers (£12 supplement)

“Sassy” Calvados baba, apple, crumble ice cream and salted caramel

Selection of sorbets; lemon, raspberry, cherry

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