



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

Spiced duck liver terrine, Vranja quince, ginger and roasted hazelnut	£28
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£35
Acquerello risotto, wild mushroom, Clarence Court egg yolk, and pickled walnut	£20/ £36
Roasted Orkney scallop, Delica pumpkin, Verjus and hay sauce	£27
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	£74
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	£46
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)	£120



SIDES

Clement Brussel 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