



# 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*

Cumbrac oysters served with lemon & shallot vinegar

Half dozen	£35
Dozen	£70

## *STARTERS*

Spiced duck liver, braised black fig, fig leaf, yogurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, native lobster, aged caviar and roasted tomato	£35
Acquerello risotto, pumpkin, wild garlic, Clarence Court egg yolk and pickled walnut	£20/ £36
Roast Orkney scallop, salt baked celeriac, pickled apple, hazelnut and truffle butter	£27
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé	£26
Wild seabass ceviche, ajo blanco, imperial caviar, barattiere melon and hogweed	£30

## *MAINS*

Dover sole, globe artichoke in barigoule, warm tartare and crispy beer batter	£74
The Goring native lobster omelette, London lettuce and heritage potato	£45
Stuffed Devon white chicken, Cep mushroom, baby onion & confit egg	£42
Atlantic Halibut, west coast clams, courgette flower, preserved lemon and marigold	£44
Rhug estate venison, hot pot pie, heritage beetroot, plum and smoked ricotta	£46
Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut	£44
Longhorn beef sirloin, traditional roast garnishes and Yorkshire pudding	£48



# The Goring

LONDON

## *SIDES*

Minted baby Lou potatoes	£8
Truffled Hayselden potato purée	£10
Assam braised hispi cabbage, cured yolk and crispy potato	£8
Mixed variegated kale, lemon, black pepper and garlic dressing	£12

## *A MESSAGE FROM THE CHEF*

At The Dining Room, we combine some of the very best British seasonal produce to create a menu which we hope you will find truly memorable.

Our team are passionate about food and love discovering new dishes, as well as providing a modern twist on some old classics.

We can't wait to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team