



The Goring
LONDON

VEGETARIAN AND VEGAN MENU

STARTERS

Salt baked celeriac, compressed pear, truffle and hazelnut	£27
Heritage tomato, green olive, West country soft cheese, tomato and vanilla consommé	£26
Pan fried cep mushroom, pickled baby onion, cep jam and winter truffle	£26

MAINS

Stuffed globe artichoke 'barigole', roast Jerusalem artichoke and hazelnut	£26
Heritage potato gnocchi, summer truffle pesto and herb sauce	£26
Acquerello risotto, delica pumpkin, girolles mushroom and pickled walnut	£20/£36

SIDES

Minted baby Lou potatoes	£8
BBQ hispi cabbage	£8
Mixed variegated kale, lemon, black pepper, and garlic dressing	£12



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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 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.



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