



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 yoghurt and pistachio brioche	£26
The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster	£35
Acquerello risotto, girolles, pumpkin, Clarence Court egg yolk and pickled walnut	£20/ £36
Roast Orkney scallop, Jerusalem artichoke, pickled apple, hazelnut and truffle butter	£27
Sharpham agnolotti, chestnut soup, spiced pear chutney and smoked leek	£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
Roasted Norfolk Farm turkey with traditional garnishes and cranberry sauce	£45
Steamed halibut, West Coast mussels, salt baked celeriac, sweet chestnut and Champagne sauce	£45
Rhug Estate venison, hot pot pie, Heritage beetroot, plum and smoked ricotta	£46
Dry aged Aylesbury duck, cherry glazed leg, spiced pain perdu and hazelnut	£44
Longhorn beef Wellington, slow cooked short rib and horseradish (for two)	£120



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SIDES

Duck fat roasted Heritage potatoes	£8
Minted baby Lou potatoes	£8
Truffled Hayselden potato purée	£10
Assam braised hispi cabbage, cured yolk and crispy potato	£8
Sauté Brussel sprouts, maple bacon and sweet chestnut	£12

A MESSAGE FROM THE CHEF

At The Dining Room, Christmas is a special time for us and we are overjoyed you have decided to spend a part of that here.

Tis the season to be indulgent and allow us to sprinkle some Christmas sparkle over our menu which we hope you will find truly magical.

Our team are passionate about using the best British seasonal produce and while discovering new dishes, we love to provide a modern twist on some old classics.

Wishing you a Merry Christmas from all of us,

Executive Chef Graham Squire & The Team