



The Goring  
LONDON

*VEGETARIAN AND VEGAN MENU*

*STARTERS*

Salt baked celeriac, pickled sour apple, winter truffle and hazelnut	£27
Winter chestnut soup, spiced pear chutney and smoked leek	£26
Acquerello risotto, delica pumpkin, girolles mushroom and pickled walnut	£20

*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	£36

*SIDES*

Roasted Heritage potatoes	£8
Minted baby Lou potatoes	£8
BBQ Hispi cabbage	£10
Sauté Brussel sprouts and sweet chestnut	£12



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*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

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.