



The Goring  
LONDON

*PRE - THEATRE MENU*

*STARTERS*

Spiced duck liver, braised black fig, fig leaf yogurt and pistachio brioche

Sharpham agnolotti, chestnut soup, spiced pear chutney and smoked leek

Wild seabass ceviche, ajo blanco, imperial caviar, barattiere melon and hogweed

*MAINS*

The Goring native lobster omelette, London lettuce and Heritage potato  
Acquerello risotto, delica pumpkin, Clarence Court egg yolk and pickled walnut

Dry aged Aylesbury duck, plum glazed leg, spiced pain perdu and hazelnut

*SUPPLEMENTARY 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



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## *DESSERTS*

Orange and hazelnut cake, hazelnut ice cream and spiced poach pear

Chestnut cream, blackcurrant jelly cinnamon and pastry crisp

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and crackers (£8 supplement)

*£ 8 0*

## *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.