



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, roast cep mushroom, Clarence Court egg yolk, and pickled walnut	£20/ £36
Roast Orkney scallop, Jerusalem artichoke, pickled apple, hazelnut, and truffle butter	£27
Sharpham cheese agnolotti, chestnut soup, spiced pear chutney, and charred leek	£26
Smoked Devon eel, Heritage potato salad, horseradish, caviar, and potato sabayon	£28

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
Truffle stuffed Devon white chicken, Hen of the woods tartlet, smoked bacon, and leek	£42
Steamed halibut, salt baked celeriac, sweet chestnut, apple, and Champagne sauce	£45
Rhug Estate venison, Heritage beetroot, plum, smoked ricotta, and hot pot pie	£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

Minted baby Lou potatoes	£8
Truffled Hayselden potato purée	£10
Assam braised hispi cabbage, cured yolk and crispy potato	£8
Variegated kale salad, lemon and black pepper mayo and puffed rice	£8

A MESSAGE FROM THE CHEF

At The Dining Room, we bring together the finest seasonal British ingredients to craft a menu that we hope will leave a lasting impression.

Our team is passionate about food and love discovering new dishes, while also adding a modern twist to timeless classics.

We look forward to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team