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| *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*  Cumbrae oysters served with lemon & shallot vinegar  Half dozen £35  Dozen £70 |

*STARTERS*

Spiced duck liver, forced Yorkshire rhubarb, stem ginger, yogurt 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, sour apple, hazelnut and truffle butter £27

Wild garlic velouté, goat curd, egg stuffed dumpling and sunflower seed pesto £26

Smoked Devon eel, Heritage potato salad, horseradish, caviar, and potato sabayon £28

*MAINS*

Dover sole, confit Hayselden potato, warm tartare and crispy beer batter scraps £74

The Goring native lobster omelette, London lettuce and layered potato £45

Truffle stuffed Devon white chicken, Hen of the woods tartlet, maple bacon and leek £42

Steamed halibut, salt baked celeriac, black truffle, apple and Champagne sauce £45

Rhug Estate Lamb, stuffed morel mushroom, aubergine, apricot and hot pot pie £46

Dry aged Aylesbury duck, cherry glazed leg, spiced pain perdu and roasted hazelnut £44

Vadouvan spiced monkfish, barbecued octopus, courgette and tomato relish £48

Longhorn beef Wellington, slow cooked short rib and horseradish (for two) £120

*SIDES*

Minted baby Lou potatoes £8

Truffled Hayselden potato purée £10

Roasted white asparagus, sauce Maltaise and brown butter croutons £12

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 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.