

The Dining Room at The Goring
Impeccable English dining at London's most iconic hotel



In the luxurious setting of the five-star Goring Hotel, The Dining Room offers Michelin-starred dining in an elegant setting under the direction of Executive Chef Shay Cooper.

Since joining The Goring in 2014, Shay has been recognised for his light-touch and sophisticated style of cooking, allowing high quality ingredients to speak for themselves. Dedicated to using only the best seasonal produce from trusted suppliers locally and around the UK, his dishes sit perfectly with The Goring's impeccably English ethos and complement the elegant and luxurious setting of The Dining Room.

Such an approach has earned Shay's creations praise from guests and critics alike, and in 2015 The Dining room was awarded its first Michelin star, less than two years after Shay's arrival.

Starters on the à la carte menu include *Isle of Wight tomatoes, Dorset crab, black olive crumble and yellow tomato essence*, and *Watercress and horseradish soup with Cornish mackerel and cured trout roe*, followed by main dishes of *Salt Marsh lamb, smoked aubergine, yoghurt, lamb sweetbreads, spiced pine nut and carrot; Scottish halibut, sautéed shellfish, fennel potatoes, Cornish seafood bisque;* and *Fillet of beef Wellington for two to share*. Meanwhile, The Goring's forager provides truffles, mushrooms and wild herbs to perfectly complement the dishes.

Desserts comprise *Black fig trifle with gingerbread, caramel and buttermilk* and *Warm Eccles Cake, Beauvale cheese and apple vinegar*. Furthermore, The Dining Room remains one of the few London restaurants that on Sundays offers roast rib of beef carved before guests and served from a silver trolley.

Many of the dishes served at The Dining Room are heavily imbued with British tradition but through Shay have been updated for today's guests. Speaking about this approach, he says "British cookery has a rich history, which I am fascinated by. I enjoy the challenge of looking back to classic English dishes and reworking them into something that's a little more modern and refined". This can be seen



in the daily lunch specials in The Dining Room, including Shay's take on *Fish pie with English peas and fennel*; *Steak and kidney pudding*; or *Lincolnshire suckling pig with apple and black pudding*.

Designed by David Linley, The Dining Room is bathed in natural light by day and sumptuously aglow with Swarovski chandeliers at night.

The hotel offers a variety of stunning yet relaxed dining spaces with an elegantly designed Michelin-starred dining room, world-renowned afternoon tea and opulent bar offering the finest wines, spirits and cocktails. With Shay Cooper working closely alongside Restaurant Manager Devid Isabella and Head Sommelier Jean-Baptiste Lemonie, the team at The Goring strive to deliver the perfect dining experience for locals and guests alike.

Notes to Editors

The Goring

Now in its second century, The Goring is the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries.

Above all, The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years.

In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 the restaurant was awarded its first Michelin star.

Shay Cooper

The Goring's Executive Chef Shay Cooper has worked at Endsleigh Hotel, Devon; The Vineyard at Stockcross and The Bingham, Richmond upon Thames, where he gained his first Michelin star. He joined The Goring in 2014.

Jean-Baptiste Lemonie

The Goring's Head Sommelier, Jean-Baptiste Lemonie, started his career in Monaco for Alain Ducasse. He joined the hotel in 2015 and works closely with Shay Cooper to select the best wines from The Goring Wine Cellar to perfectly complement each and every dish.

Afternoon Tea

The Goring celebrates this much-loved English tradition with a creative, delicious Afternoon Tea service. An array of pastries, scones and sandwiches are served with the finest blended and first-flush teas from around the world, and the experience is topped off with a glass of Bollinger Champagne.

The Goring has been perfecting the art of Afternoon Tea since it opened its doors over a century ago. As the holder of The British Tea Guild Council's Top London Afternoon Tea Award and The Award of Excellence, the menu changes to offer the freshest, locally-sourced fruits in line with the season.



Afternoon Tea is served in the luxurious, five-star surroundings of the Bar & Lounge every day between 3-4pm and also in The Dining Room on Saturdays between 1-4pm. Gluten-free tea is also available, upon request.

Bar and Lounge

The Bar & Lounge at The Goring exudes a warm and lively atmosphere, and offers a vast selection of vintage Champagnes, reserve malt whiskeys, and wines from The Goring Cellar's impressive collection. Bar Manager Brian Kinsella leads a team of experienced bartenders who create an exciting selection of signature cocktails, or any of the classics with Goring style, served by the roaring fire, on the Terrace or Veranda.

The Goring, Beeston Place, London SW1W 0JW
Tel: 020 7396 9000
www.thegoring.com

Follow @TheGoring on Twitter and Instagram

For further press information, please contact Sauce Communications
thegoring@saucecommunications.com or call 020 8600 3600