



Siren and The Goring Bar

The Goring announces details for new seafood restaurant and bar launching this June

On 12 June, The Goring in London's Belgravia will open a new restaurant named Siren, whilst also relaunching The Goring Bar. Siren will be the first new restaurant at the hotel in more than 109 years, with CEO Jeremy Goring looking to create a second more casual dining option; a seafood restaurant inspired by the Goring family's strong ties to Cornwall. Meanwhile, The Goring Bar will provide both hotel guests and visitors with a lively new destination for cocktails, food and entertainment.

Siren will showcase the best of Cornish produce, with chef Nathan Outlaw creating simple yet elegant seafood dishes. The bright, welcoming restaurant will command views over The Goring's majestic secluded garden.

The Siren menu will offer exquisite starters such as *Cured monkfish, ginger, fennel and yoghurt* and *Cuttlefish black pudding, apple and kohlrabi*. A concise list of main courses will include *Turbot herbed and battered with warm tartare sauce* and *Red mullet with devilled shrimp butter and chicory*. These will sit alongside a wide range of daily specials that reflect the freshest fish available direct from Cornwall each day, such as *Lobster grilled over fire with herbs and garlic* and *Grilled whole monkfish* for two to share. Nostalgic English flavours will be reinvented in desserts including *Gooseberry pavlova with custard ice cream* and *Strawberry tart with yoghurt sorbet*.

Alongside Siren, The Goring Bar will become a key player in London's thriving bar scene, transformed into a chic, lively space and offering a new collection of signature cocktails designed by Bar Manager Tiago Mira. Reflecting The Goring's dedication to presenting an impeccably English experience, the cocktail list will focus on British spirits and will incorporate a wide variety of herbs sourced from The Goring's own garden. A grand piano will take pride of place in the newly designed space with a resident pianist providing live entertainment and enhancing the bar's position as a true Belgravia destination.

From the menu, the elegant *Rosehip Royale* will see Pimm's No. 6 Cup combined with Sacred Rosehip Cup and a summer sherbet of strawberries, cucumber, mint and rose, then topped with Champagne. The list will also feature the likes of *Garden Gimlet*, a floral and layered take on the classic, and *The Madness of King George*, King George III's favourite whisky turned into an apple Manhattan. Alongside the cocktails, guests will be able

to enjoy bar bites including *Lobster scampi with chilli and pepper jam* and *Crab scones*. Those looking for more substantial dishes in The Goring Bar will have options such as *The Goring club sandwich* and *Smoked fish platter with horseradish and lemon*.

The architecture and interior design for Siren and The Goring Bar have been led by the inimitable Russell Sage, who has worked with many renowned British designers and craftspeople to create an eccentric, uplifting space. The Cornish inspiration for the project will be realised in features such as a hand-crafted plasterwork wall, separating the bar from the restaurant and depicting mythical sea creatures and marine life. The Goring's garden has also been instrumental to the design, with the glass structure of the restaurant allowing the indoor and outdoor spaces to be linked throughout the seasons. Jekka McVicar, the leading herb expert and RHS Vice President, has led a complete redesign of The Goring's garden, planting more than one hundred different herbs that will be incorporated into both dishes and cocktails in Siren and The Goring Bar.

Notes to Editors

Siren and The Goring Bar will open at The Goring on 12 June.

Siren will be open daily for lunch and dinner.

The Goring Bar will be open daily for bar food and drinks.

Website: www.thegoring.com/food-drink/siren

Email: siren@thegoring.com

Telephone: 020 7769 4485

The new restaurant and bar will sit alongside the hotel's flagship restaurant, The Dining Room. The holder of a Michelin star and three AA Rosettes, The Dining Room is a place where exquisite British food triumphs.

About The Goring:

The Goring was opened in 1910 by Otto Goring and is now 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. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. 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. www.thegoring.com

About Nathan Outlaw:

Nathan Outlaw is one of the UK's best-loved chefs. Known across the country for his exquisite seafood cookery, Nathan prepares dishes of simple yet elegant brilliance. Growing up in Kent as the son of a chef, Nathan had an interest in food from a very young age, but his love of seafood was first ignited when moving to Cornwall to work with Rick Stein. Today Nathan has two restaurants in Cornwall, Restaurant Nathan Outlaw and Outlaw's Fish Kitchen both in Port Isaac. He has also written five successful cookery books, with the latest, *Restaurant Nathan Outlaw*, published by Bloomsbury in April 2019.

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