

EVOLVING
SINCE 1910

The Goring is nothing more than the sum of
its guests and staff, past and present.



With this latest evolution we hope to celebrate
some of the fabulous people who have left
their mark over the years.



SPECIALITIES

OH DEAR!

Ysabel Regina
Beesou Honey
Carrot
Italicus
Cointreau
Citrus
£23



This fragrant creation combines bergamot, honey and carrot flavours. Crazy, but it works!



THE GLORIOUS TAHITIAN

Havana 7
Discarded Banana
Goring Falernum
Grapefruit
Strawberry
Bitters
£20



A long and refreshing twist on the classic Mai Tai, backed up with our mystery falernum.

DEEP SEA COSMO

Broken Clock Vodka
Raspberry
Yuzu
Orange
Ayala Champagne
£23



The celebratory classic, enhanced with a little fizz and citrus “bubbles”.



OKAWARI

Akashi Tai
Yuzu
Ginger
Mt Fuji Bitters
Peach soda
£20



Authentic Japanese flavours in harmony in an uplifting, citrusy drink for all occasions.

KING OF THE JUNGLE

Ojo de Dios
Mint
Cucumber
Marigold
Cypress
Chilli
£20



A smoky and aromatic take on the East Side cocktail with wild agave and lemony flavours.

A musical score for 'The Flower Duet' featuring Oboe and Piano. The score is written in 3/4 time and consists of three systems of music. The first system starts with a piano (pp) dynamic. The second system begins at measure 5. The third system starts at measure 9 and includes markings for mezzo-forte (mf) and piano (p). The piano part features a rhythmic accompaniment with repeated eighth-note patterns.

THE FLOWER DUET

Leblon Cachaça
Blueberry & Rose
Silent Pool
Ayala Champagne
£22



This floral and delicate spritz is a nod to The Goring's secret garden. Soft fruity notes make for a well-balanced sparkling drink.

CHOCOLATE SPICE

Delamain XO
Mancino Rosso
Amaro Montenegro
Paragon White Penja
Bénédictine
£35



Drink this while holding hands
with someone by the fire.



MERMAID TEARS

Mermaid Vodka
Amaro Santoni
Aperol
Strawberry
Sundried Tomato
£23



If the gods made a Bloody Mary.
Essence of Tomato with salty
fruit tones.

THE 5 ELEMENTS

Lakes No. 5
Pepper
Barley
Chestnuts
Mushrooms
Bitters
£21



Our five mixologists have worked closely together to bring you this update on a classic Old Fashioned.



MR SWEENEY MKII

Olmecca Altos Plata
Muyu Chinotto
Agave
Coconut
Grapefruit soda
£22



Loosely based on Peter Sweeney's favourite holiday drink, but a little classier. Peter, we love you!

THE KING'S CURE

Goring 9 years
Cacao Butter
King's Ginger
Goring Bitter
Honey
Pink peppercorn
Cherry
£20



Inspired by the restorative Penicillin cocktail. This fireside sipping drink is the perfect remedy for anything.



ESPRESSO BIANCO

Havana 3
Mozart
Coffee
Chocolate
£20



A clarified Espresso Martini with smoking moka flavours.



GORING
CLASSICS

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the bill.