



COCKTAIL MENU

OLD CLASSICS

Some favourites from our last 110 years of shaking and mixing, updated

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| Sweet Manhattan (1870's) £17
The Grandfather of the classic Martini. Lot 40 Rye whiskey, Manccino sweet vermouth and Angostura bitters | Old Fashioned (1881) £17
Invented in the late 19th century as a sporting man's medicine, it still works today; best drunk before a business meeting, partridge shoot or tennis match. Rebel Yell bourbon whiskey, homemade old fashion syrup and Angostura bitters | Negroni (1919) £17
This classic Roaring Twenties apéritif was Grandpa Goring's favourite breakfast drink. A perfect antidote to the new, slightly more Boring Twenties. Beefeater 24 gin, Manccino sweet vermouth and Campari |
| Ramos Gin Fizz (1880's) £17
Henry Ramos always shook this 1880's New Orleans classic for twelve minutes to achieve extra fluffiness, but fear not; our London bartenders can do it a bit quicker. City of London Old Tom Gin, fresh Lemon & lime juice, sugar syrup, double cream, egg white, orange blossom water, topped with Franklin & Sons soda water | Clover Club (1896) £17
Philadelphia is a hugely important city in American and British history, for two reasons: First, this fruity gin sour was invented there in 1896, at the club of the same name. I can't remember the other reason. Beefeater 24 gin, fresh raspberry, sugar syrup, fresh lemon juice and egg white | Cosmopolitan (1988) £17
Our favourite pink cocktail, perfect for citrus lovers. Absolut Elyx infused with lemon, Cointreau, cranberry juice and fresh lime juice |

NEW CLASSICS

Not all the great cocktails of history were invented at the Goring.

But what if they had been?

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| Rosehip Royal £20
A Regal adaptation of the Pimm's Royal Pimm's No.6 Cup, Sacret Rosehip Cup, homemade "summer sherbet" of strawberries, cucumber, mint and roses, topped with champagne | Garden Negroni £18
After 100 years of serving the classic Negroni, we have created a new version invigorated with herbal elements from our kitchen beds. Tarquin's Cornish gin, Absentroux Provençal Vermouth, Luxardo bitter bianco, Seedlip 'Garden' and Match tea | The Venerable Old Cuban £20
A Mojito enlivened with summer fruits and jazzed up with Champagne. Havana Club 3yo Rum, mint & lime cordial, green strawberry, topped with Champagne |
| Goring Cup £18
We're delighted to bring back the original Pimm's No.6 Vodka Cup. Pimm's Cup No.6, Tio Pepe dry Sherry, Aperol, Merlet Forest strawberry liqueur, Tarquin's 'Cornish Pastis', cucumber bitters, fruits and herbs from our garden. Topped with homemade salty lemonade | Just Not Cricket £18
A well balanced and refreshing Gin concoction inspired by the classic "Grasshopper" No.3 London Dry gin, mint & chocolate liqueur, bitter almond syrup, lemon juice and mint, clarified using milk. | Queen Victoria Fizz £20
A fruit infused Champagne cocktail, lent some extra oomph by a shot of finest Vodka. Absolut Elyx Vodka, HK baiju, pineapple & sage bitters, 'Miracle foamer', sugar syrup, topped with champagne |

EXCITING DRINKS (with no alcohol)

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| Cup No. Zero £11
A Pimm's Cup for abstainers. Homemade non-alcoholic Pimm's, elderflower cordial, fresh lemon juice, topped with Franklin & Sons soda water | Garden dew £11
A "Champagne" fizz enervated with late summer and autumn fruits. Seedlip "Garden", fresh raspberries, fresh lime juice, apple juice, sugar syrup, topped with Fix 8 strawberry & tulsu Kombucha | Indian Summer Sour £11
A satisfying sour, enthused with floral aromas of a summer well remembered. Everleaf Voodoo Lily aperitif, pineapple juice, fresh lemon juice, lavender & citrus foam |
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