



COCKTAIL MENU

OLD CLASSICS

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

Sweet Manhattan (1870's) £17

The Grandfather of the classic Martini.
Lot 40 Rye whiskey, Manccino sweet
vermouth and Angostura bitters

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

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 whisky, homemade old
fashion syrup and Angostura bitters

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

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

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?

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

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

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

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.

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

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)

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

WINE BY THE GLASS

CHAMPAGNE

		150 ML	750 ML	1,500ML
AYALA Brut Majeur The Goring Cuvée, Aÿ, Served From The Magnum	NV	£20.00	£78.00	£148.00
BOLLINGER Special Cuvée Brut, Aÿ, Served From The Magnum	NV	£22.00	£90.00	£178.00
BILLECART-SALMON Brut Rose, Mareuil-sur-Aÿ	NV	£31.00	£165.00	
TAITTINGER Comtes de Champagne Blanc de Blancs Brut, Reims	2007	£68.00	£340.00	
KRUG Grande Cuvée Brut, Reims	NV	£78.00	£390.00	£580.00

WHITE

		125 ML	750ML
CHENIN BLANC, KLEINE ZALZE Cellar Selection, South Africa	2018	£8.00	£29.00
CHARDONNAY, LES TEMPLIERS, Pays des Cotes de Thongue, France	2019	£9.00	£36.00
SAUVIGNON BLANC, DOMAINE DU PERAS, Pays d'OC, France	2018	£10.00	£38.00
MALVAZIJA, KOZLOVIĆ, Western Istria, Croatia	2018	£12.00	£46.00
GRÜNER VELTLINER LÖSSTERRASSEN, WEINGUT STADT, Kremstal, Austria	2019	£13.00	£54.00
PINOT GRIS, BOLNEY ESTATE, Sussex, England	2018	£15.00	£61.00
POUILLY-FUME, CHATEAU DE TRACY, Loire Valley, France	2019	£17.00	£70.00
AU BON CLIMAT Chardonnay, Santa Barbara County, America	2017	£23.00	£100.00
MEURSAULT Cuvée Loppin The Goring Cuvée by Albert Bichot, Hospices de Beaune, France	2015	£30.00	£180.00
CORTON-CHARLEMAGNE Grand Cru, BONNEAU DU MARTRAY, Burgundy, France, by Coravin	2010	£58.00	£310.00
CHATEAU SMITH HAUT LAFITTE, Cru Classe, Bordeaux, France, by Coravin	2012	£68.00	£370.00
CHATEAU-GRILLET, NEYRET-GACHET, Rhone Valley, France, by Coravin	2009	£81.00	£450.00

ROSE

		125 ML	750ML
PINOT GRIGIO ROSATO, PONTE PIETRA, Italy	2019	£9.50	£34.00
COTES DE PROVENCE, WHISPERING ANGEL, CHATEAU D'ESCLANS, France	2019	£16.00	£68.00

Wine by the glass is served at a 125ml measure, 175ml measures are available on request

RED		125 ML	750ML
CARMENERE, ERRAZURIZ ESTATE CHILE	2017	£8.00	£29.00
LES VIGNES DE L'EGLISE, GRENACHE, MERLOT, PAYS D'OC, FRANCE	2018	£9.00	£36.00
ALAMOS MALBEC, ARGENTINA	2018	£12.00	£43.00
GIANT STEPS PINOT NOIR, YARRA VALLEY, AUSTRALIA	2018	£13.00	£52.00
RIOJA, FINCA YGAY RESERVA, MARQUES DE MURRIETA, SPAIN	2015	£17.00	£70.00
RULLY 1ER CRU LA FOSSE, DOMAINE JEAN BAPTISTE PONSOT, FRANCE	2016	£19.00	£79.00
AMARONE DELLA VALPOLICELLA CLASSICO COSTASERA, MASI, ITALY	2013	£23.00	£92.00
CHATEAU BELGRAVE, HAUT-MEDOC, FRANCE	2011	£28.00	£125.00
CORTON BRESSANDES GRAND CRU, DOMAINE FOLLIN-ARBELET, BY CORAVIN	2010	£42.00	£210.00
CHATEAU LEOVILLE-BARTON, 2EME CRU CLASSE, SAINT-JULIEN, BORDEAUX, FRANCE, BY CORAVIN	2007	£48.00	£239.00
CHATEAU TROTANOY, POMEROL, BORDEAUX, FRANCE, BY CORAVIN	2009	£84.00	£490.00

SWEET WINE AND FORTIFIED WINE		125 ML	750ML
JURANCON UROULAT, CHARLES HOURS, FRANCE (HALF BOTTLE)	2016	£13.00	£32.00
BANYULS, M. CHAPOUTIER, FRANCE (50CL)	2016	£15.00	£39.00
CHATEAU LAFON, SAUTERNES, FRANCE	2016	£16.00	£75.00
VIN DE CONSTANCE KLEIN CONSTANTIA, CONSTANTIA, CAPE PENINSULA, SOUTH AFRICA (50CL)	2015	£29.00	£109.00

MADEIRA		125 ML
BUAL HENRIQUES & HENRIQUES 15 YEARS OLD, PORTUGAL	NV	£14.00

PORT		100 ML	750ML
FONSECA GUIMARAENS (BOTTLED IN 2006)	2004	£12.00	£70.00
TAWNY TAYLOR'S 20 YEARS OLD	NV	£14.00	£85.00
COLHEITA TAYLOR'S (BOTTLED IN 2018)	1968	£60.00	£415.00

Wine by the glass is served at a 125ml measure, 175ml measures are available on request



The Goring

LONDON

THE VERANDA

SNACKS

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| Huntsman Farm pork crackling sticks,
burnt Russet apple purée £5 | Welsh Rarebit
with cave aged cheddar £8 |
| Selection of London cured meats and dried
sausage from Cobble Lane charcuterie £18 | Marinated Longhorn beef fillet, crisp brioche
and smoked red pepper £19 |
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CRISPY

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| Lemon sole goujons with chunky
tartar sauce £12 | Lobster fritters, coral mayonnaise
£26 | Confit Aylesbury duck croquettes,
Piccalilli sauce £6 |
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SALADS

- The Goring Caesar salad £10 / add organic chicken £17
add lobster £25

- Heirloom tomato salad, black olive,
basil and fresh ricotta £12

SANDWICHES

- Classic club sandwich on brioche bread £15

- A selection of three filled brioche buns
- Longhorn beef, Cotswold chicken and pork belly £28

- Selection of afternoon tea sandwiches £15
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SEAFOOD

- The Goring lobster omelette £25

- Fish of the day
grilled on BBQ, steamed or butter roasted £29

- A plate of smoked Lambert & Jackson salmon
- Add Cornish crab £19 / £26

- Grilled half native lobster, tarragon butter
and seaweed salt chips £30

MEAT

- Pie of the day
Steak and onion £15

- Beef Wellington for two £84
40 minutes cooking time
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DESSERTS & CHEESE

- Selection of sorbets
and ice cream £6

- Tart of the day £10

- Selection of three or five British
cheeses, chutney and crackers
£10 / £17
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BARBECUE

Whole lobster £42 - Fillet steak £42 - Surf and Turf £60

Simple grilled delights from our charcoal barbecue, with "chips" and a salad.

Set amidst the botanical foliage of The Goring Gardens, weather permitting. On wet days we will bring it to you indoors.