



## COCKTAIL MENU

### OLD CLASSICS

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

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| <b>Sweet Manhattan</b> £17<br>The Grandfather of the classic Martini. Lot 40 Rye whiskey, Manccino sweet vermouth and Angostura bitters   | <b>Old Cuban</b> £20<br>A Mojito jazzed up with Champagne and stile. Havana 7yrs old rum, fresh mint, lime, sugar and angostura biters. Topped with Champagne.  | <b>Negroni</b> £17<br>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 |
| <b>Ramos Gin Fizz</b> £17<br>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 | <b>Clover Club</b> £17<br>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. Whitley Neil Original Dry Gin, fresh raspberry, sugar syrup, fresh lemon juice and egg white | <b>Cosmopolitan</b> £17<br>Our favourite pink cocktail, perfect for citrus lovers. Absolut Elyx infused with lemon, Cointreau, cranberry juice and fresh lime juice  |

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### NEW CLASSICS

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

*But what if they had been?*

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| <b>Rosehip Royal</b> £20<br>A Regal adaptation of the Pimm's Royal Pimms's No.6 Cup, Sacret Rosehip Cup, homemade "summer sherbet" of strawberries, cucumber, mint & roses, topped with champagne            | <b>Garden Negroni</b> £18<br>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' & Matcha tea | <b>Vin Au Chocolat</b> £18<br>A great wine can taste of chocolate and a great chocolate can taste of wine. So why not just have chocolate wine? Merlet VSOP cognac, Tio Pepe infused strawberries, Rubis chocolate wine & Pedro Ximenez |
| <b>The Old Flame</b> £20<br>The timeless Old Fashioned given a fruity new lease on life. Macallan double cask, homemade pomegranate reduction & olive essence. Served over clear ice with olive & basil oil. | <b>Sloaney Sour</b> £18<br>A poshly spiced vodka New York Sour. Linden Leaf organic vodka, homemade pineapple & winter spices shrub, lemon juice & red wine   | <b>The Smoking Jacket</b> £18<br>An aromatic, smoky gin number perfect for fireside chats. Panarea Sunset Gin, blackcurrant liqueur, Cadello Italian spices liqueur & homemade red fruits bitters                                       |

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### EXCITING DRINKS (with no alcohol)

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| <b>Cup No. Zero</b> £11<br>A Pimm's Cup for abstainers. Homemade non-alcoholic Pimm's, elderflower cordial, fresh lemon juice, topped with Franklin & Sons soda water | <b>Garden dew</b> £11<br>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 & tulsi Kombucha | <b>Indian Summer Sour</b> £11<br>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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## *BAR FOOD MENU*

Selection of London cured meats and dried sausage from Cobble Lane charcuterie £18

Soup of the day with toasted sourdough £10

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

Welsh Rarebit with cave aged cheddar £8

Festive sausage roll with burnt apple sauce £8

Fish goujons with tartar sauce £12

Confit Aylesbury duck croquettes, Piccalilli sauce £10

Afternoon Tea sandwiches £14

Seaweed triple cooked chips £6

Plate of smoked Lambton & Jackson salmon £19

British cheeses, chutney and crackers £17

Afternoon Tea pastries & cakes £16

### *Caviar*

(Served with lemon blinis and traditional garnishes)

#### *Oscietra*

30g £72 / 50g £120

#### *Beluga*

30g £270 / 50g £450