

MIXING
SINCE 1910

A hotel is nothing more than the sum of
its guests and staff, past and present.

With these drinks, we hope to celebrate
some of the fabulous people who have left
their mark at The Goring.

1910

THE GERMAN

Beefeater 24 infused
with Orange
Homemade Yuzu
& Rosemary Syrup
Black Pepper
& Cardamom Bitters
Ayala Champagne
£21



Otto Goring was a talented chef from Dresden, and he built this hotel in 1910. He loved Champagne, and the odd Negroni. Otto had a twinkle in his eye which we hope to impart to you via this drink.



1917



TRANSATLANTIC

Evan Williams Extra Aged
Palo Cortado
Prune Liqueur
Citrus Solution
Aquafaba
Caramel Popcorn Essence
£19



Non-alcoholic version available

In 1917, Chef's office had a direct phone line installed across to the President of the United States. General Pershing would use it to give him the bad news on how the war was going. This was perhaps the beginning of our long friendship across the Atlantic.

1932

VICTORY TEA

Whitley Neill Connoisseur's Cut
Croft Pink Port infused
with Raspberries

Italicus & Jasmine Cordial

Green Strawberry Bitters

Franklins & Sons Grapefruit
& Bergamot Tonic

£20

Non-alcoholic version available



In the 1930s, Winston Churchill was a weekly visitor for afternoon tea with his mother-in-law, who lived at The Goring. He might have appreciated this fortifying upgrade to his tea!



1937

GEORGE VI

Ramsbury London Dry Gin

Beesou Honey Aperitif

Lillet Blanc

Peyschaud's Bitters

Honey Water

Kummel Air

£19



King George VI's coronation in 1937 was quite a day here at the Goring, as were all four of the crownings we've participated in over the last century or so.

1945

O'HARA'S RUM PUNCH

Havana 3 Year
Homemade Winter Falernum
Strawberry
Figs
£19



During the war Budge O'Hara was the manager here at The Goring. Afterwards he sailed over to Barbados and opened the first luxury hotel on the Island, now managed by his three "children". They make the best Rum Punch in the world, and here is the second best.



1953

THE CORONATION CUP

Whitley Neill Original
Berkshire Sloe Gin
Dubonnet
Pomegranate
Rosebuds
Plums
Electric Bitters
£19



We've adopted and revamped this favourite apéritif of one of our very special guests.

1965

THE SWEENEY

Olmecca Altos Plata
Ayuuk
Demerara Syrup
Galliano Ristretto
Chocolate Bitters
£19



1965 was the year Peter Sweeney joined us on the front door. Fifty six years later we are still very lucky to see his smiling face every day. Margarita is his favourite holiday drink, and this is a very loose adaptation. Peter: you're fired!



1968

GORGEOUS GEORGE

Ramsbury Vodka infused
with Butter
Manzana Verde Liqueur
Tonka Bean Syrup
Citric Solution
Baked Bread Essence
£19



When George took over the hotel in 1968 one of his first great innovations was the sheep in every room. He was an optimist, and would have loved this drink with its wisp of pink cloud.

1979

BLT

The Lakes One Fine Blend
King's Ginger Liqueur
Pear Aperitif
Chocolate Bitters
£19



For many years we had the privilege of welcoming Her Ladyship for lunch, often surrounded by world leaders and "Big Cheeses". Her table was always booked under the acronym BLT much to the puzzlement of any new team member.
Not a bacon sandwich: Baroness Lady Thatcher, of course.



2013



JUBILEE FIZZ

Ysabel Regina infused
with Banana
Beirao Liqueur
Peach Liqueur
Bollinger Champagne
Gold Leaf
£28



A Champagne cocktail befitting
of a toast to seventy years of
Her Majesty. Hoorah!

All prices are inclusive of VAT.

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

