



## A BRIEF HISTORY OF BAR 190

A fitting place to begin the story of Bar 190 is in the 1950s, when ownership of The Gore passed to Robin Howard and Peter Herbert. Howard, a wine-loving aristocrat with an extraordinary wartime past, and Herbert, a third-generation hotelier trained in Austria, joined forces to transform the hotel into what was described as “an unrivalled temple of gastronomy,” complete with the longest wine list in London. Their shared passion for gourmet food, fine wine and exceptional hospitality earned The Gore the nickname “The Connaught in the West.”

By the 1990s, The Gore was in new hands. Peter McKay and Douglas Blain, famed for their passion for historic buildings, acquired the hotel. At the time, the bar and restaurant were operating independently, but the pair saw an opportunity to bring them back under the hotel’s wing and reimagine their potential. One of the spaces became a forerunner as a no-reservations restaurant, run by a young Antony Worrall Thompson, and was already drawing a loyal following despite its unconventional setup; while the fresh energy and creative spirit laid the foundation for what is now Bar 190, a lively venue that continued its history as one of London’s most iconic gathering spots.

Bar 190’s legendary status was cemented in 1968, when The Rolling Stones chose it as the setting to launch their new *Beggars Banquet* album, hosting an opulent Tudor-style feast ending in the infamous custard pie fight. Bar 190 has since echoed with stories of rock ‘n’ roll debauchery and artistic brilliance. From the leading ladies of Dame Judy Garland and Dame Edith Evans, to appearances by Eric Clapton, Noel Gallagher, Donovan, and Zucchero, Bar 190 has long been a magnet for musicians and cultural icons.

If you think you saw them, you probably did!

Scan the QR code to  
watch The Rolling Stones’  
custard pie fight:



## SIGNATURE COCKTAILS £18

---

### Don't Think Twice

Bourbon Whiskey, Tonka Bean Liqueur, Popcorn Syrup

### Blush & Barrel

*(no abv £12)*

Bourbon Whiskey, Lychee Liqueur, Strawberry Purée, Vanilla Syrup, Lime Juice, Miraculous Foamer

### The Amethyst

Gin, Violet Liqueur, Blueberry Syrup, Lemon Juice

### Golden Utopia

Rum Blend, Calvados, Umeshu, Strawberry Shrub

### White Geisha

*(no abv £12)*

Vodka, Yuzu Liqueur, Aloe Vera, Rhubarb Bitters

### Sailors Serenade

Rum, Banana Liqueur, Coconut Syrup, Pineapple Juice

### Pink Paradox

Gin, Sakura Vermouth, Orange Bitters

## CLASSIC COCKTAILS WITH GIN £18

---

### NEGRONI

Gin, Campari, Sweet Vermouth

### BRONX

Gin, Sweet and Dry Vermouth, Orange Bitters

### CLOVER CLUB

Gin, Raspberry Syrup, Gomme, Lemon Juice, Miraculous Foamer

### ELDERFLOWER COLLINS

Gin, Elderflower Cordial, Lemon Juice, Soda Water

### BRAMBLE

Gin, Crème de Mûre, Gomme, Lime Juice

### LONDON MULE

Gin, Lime Juice, Ginger Beer

### MARTINEZ

Gin, Sweet Vermouth, Maraschino Liqueur, Angostura Bitters

### PERFECT LADY

Gin, Apricot Liqueur, Lemon Juice, Angostura Bitters, Miraculous Foamer

### AVIATION

Gin, Violet Liqueur, Maraschino Liqueur, Lemon Juice

## CLASSIC COCKTAILS WITH VODKA £18

### COSMOPOLITAN

Citron Vodka, Triple Sec, Lime Juice, Cranberry Juice

### ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur, Vanilla Syrup

### PORNSTAR MARTINI

Vanilla Vodka, Passionfruit Liqueur, Lime Juice, Vanilla Syrup, Passionfruit Purée

### BLOODY MARY

Vodka, Spice Mix, Tomato Juice

[Ce], [F], [G]

### LYCHEE MARTINI

Vodka, Lychee Liqueur, Lemon Juice, Lychee Juice

## CLASSIC COCKTAILS WITH CHAMPAGNE £22

### KIR ROYAL

Crème de Cassis, Champagne

### FRENCH 75

Gin, Lemon Juice, White Sugar, Champagne

### THE OLD CUBAN

Spiced Rum, Lime Juice, Mint, Champagne

### CLASSIC CHAMPAGNE COCKTAIL

Cognac, Brown Sugar Cube, Angostura Bitters, Champagne

ALLERGEN KEY – [Ce] CELERY, [F] FISH, [G] GLUTEN,

## CLASSIC COCKTAILS WITH WHISKEY £18

### WHISKY SOUR

Bourbon Whiskey, Lemon Juice, Gomme, Miraculous Foamer, Angostura Bitters

### OLD FASHIONED

Bourbon Whiskey, Brown Sugar Cube, Angostura Bitters

### MANHATTAN

Rye Whiskey, Sweet and Dry Vermouth, Angostura Bitters

### BOULEVARDIER

Rye Whiskey, Sweet Vermouth, Campari

### SAZERAC

Rye Whiskey, Cognac, Brown Sugar Cube, Peychaud's Bitters, Absinthe Rinse

## CLASSIC COCKTAILS WITH RUM £18

### DARK AND STORMY

Gosling's Dark Rum, Lime Juice, Ginger Beer

### RUM OLD FASHIONED

Dark Rum, Brown Sugar Cube, Chocolate Bitters

### MAI TAI

Dark Rum, White Rum, Triple Sec, Orgeat Syrup, Lime Juice

### HEMINGWAY DAIQUIRI

White Rum, Maraschino Liqueur, Grapefruit Juice, Lime Juice



## CLASSIC COCKTAILS WITH BRANDY £18

---

### **SIDECAR**

Cognac, Grand Marnier, Lemon Juice, Gomme

### **VIEUX CARRE**

Cognac, Rye Whiskey, Sweet Vermouth, Bénédictine, Peychaud's Bitters

### **BETWEEN THE SHEETS**

Cognac, White Rum, Triple Sec, Lemon Juice

### **PISCO SOUR**

Pisco, Lime Juice, Gomme, Miraculous Foamer, Angostura Bitters

## CLASSIC COCKTAILS WITH TEQUILA AND MEZCAL £18

---

### **MARGARITA**

Tequila Blanco, Triple Sec, Lime Juice

### **PALOMA**

Tequila Blanco, Agave, Grapefruit Juice, Lime Juice, Soda Water

### **NAKED AND FAMOUS**

Mezcal, Aperol, Yellow Chartreuse, Lime Juice

## GIN & GENEVER

50ml

<b>Bombay Sapphire English Estate</b>	£12
<b>The Botanist</b>	£12
<b>Brockman's</b>	£12
<b>Hayman's</b>	£12
<b>Hayman's Sloe</b>	£12
<b>Roku</b>	£12
<b>Sipsmith</b>	£12
<b>Hendrick's</b>	£13
<b>The Lakes</b>	£13
<b>London Number 3</b>	£13
<b>Mermaid</b>	£13
<b>Mermaid Pink</b>	£13
<b>Mirabeu Pink</b>	£13
<b>Nordes</b>	£13
<b>Plymouth</b>	£13
<b>Warner's Rhubarb</b>	£13
<b>Gin Mare</b>	£14
<b>Oxley</b>	£14
<b>Salcombe</b>	£13
<b>Tanqueray No 10</b>	£15
<b>Monkey 47</b>	£19
<b>Aviation</b>	£20



## VODKA

50ml

**Ketel One, Netherlands**

£12

**The Lakes Vodka, England**

£13

**Zubrowka, Poland**

£12

**Ciroc, France**

£12

**Chase, England**

£13

**Sauvella, France**

£13

**Tito's, USA**

£13

**Belvedere, Poland**

£14

**Broken Clock, England**

£14

**Grey Goose, France**

£14

**Beluga Noble Russia**

£17

**Stolichnaya Elit, Russia**

£17

## BLENDDED WHISKEY

50ml

Monkey Shoulder	£12
Johnnie Walker Black Label	£13
Johnnie Walker Blue Label	£55

## SCOTCH SINGLE MALT WHISKY

### LOWLANDS

50ml

Glenkinchie 12 Years Old	£15
Auchentoshan Three Wood	£18

### HIGHLANDS

Glemorangie 10 Years Old	£13
Dalmore 12 Years Old	£17
Dalmore Cigar Malt	£29
Oban 14 Years Old	£29
Dalmore King Alexander III	£65

### SKYE ISLAND

Talisker 10 Years Old	£16
Talisker 25 Years Old	£119

## **SPEYSIDE**

50ml

Balvenie 12 Years Old — Double Wood	£15
Balvenie 14 Years Old —Old Caribbean Cask	£21
Cragganmore 12 Years Old	£13
Dalwhinnie 15 Years Old	£17
Glenfarclas 10 Years Old	£13
Glenfiddich 12 Years Old	£14
Glenfiddich 15 Years Old	£18
Glenfiddich 18 Years Old	£29
Glenlivet 18 Years Old	£35
Macallan 12 Years Old	£18
Macallan 18 Years Old —Sherry Cask	£55

## **ORKNEY ISLAND**

Highland Park 12 Years Old	£12
----------------------------	-----

## **ISLAY ISLAND.**

Bunnahabhain	£14
Caol Ila 12 Years Old	£15
Ardberg 10 Years Old	£16
Laphroaig 10 Years Old	£16
Lagavulin 16 Years Old	£24

## AMERICAN WHISKEY

50ml

Buffalo Trace	£12
Makers Mark	£12
Bulleit Bourbon	£12
Bulleit Rye	£13
Wild Turkey	£13
Sazerac Rye	£13
Woodford Reserve <i>Kentucky</i>	£16
Woodford Reserve Rye <i>Kentucky</i>	£17
Eagle Rare 10 Years Old <i>Kentucky</i>	£14
Jack Daniel's Single Barrel <i>Tennessee</i>	£15
Makers 46	£19
Blanton's Original	£39

## JAPAN

50ml

Chita Single Grain	£14
Hakushu Distillers Reserve	£22
Hibiki Harmony	£24
Nikka Coffee Grain	£21
Yamazaky 12 Years Old	£25
Yamazaky 18 Years Old	£115

## RUM

50ml

Gosling's Black Seal

£12

Windsong White Rum

£12

Jackdaw Cave Spiced Rum

£12

Peggy Dark Rum

£13

Havana Club 3 Years Old

£12

Havana Club 7 Years Old

£13

Diplomatico Reserva Exclusiva

£14

Diplomatico Planas

£13

Zacapa Ron Centenarion Solera 23

£15

Zacapa Extra Old

£45

Leblon Cachaça

£12

## TEQUILA

50ml

Cazcabel Blanco	£12
Cazcabel Coffee	£13
Cazcabel Reposado	£13
Casa Amigos Anejo	£15
Don Julio Reposado	£17
Patron Silver	£15
Patron Reposado	£18
Patron Anejo	£19
Clase Azul Silver	£39
Don Julio 1942	£55
Clase Azul Reposado	£68
Herradura Selection	£70
Clase Azul Gold Edition	£150

## MEZCAL

50ml

Mezcal Verde	£12
Monte Alban	£12
Quiquiriqui	£13
Los Siete Misterios Doba Yej	£15
Los Siete Misterios	£65
Clase Azul Durango	£125
Clase Azul Guerrero	£125



## COGNAC AND ARMAGNAC

50ml

Hennessy VS

£15

Frapin Fontpinot XO

£33

Frapin VIP XO

£50

Frapin Extra

£148

Hennessy XO

£48

Remy Martin XO

£50

Remy Martin Louis XIII

£500

Courvoiser VS

£12

Chateau Du Breuil Calvados

£13

Baron De Sigognac Armagnac

£13

## VERMOUTHS, APERETIFS AND LIQUEURS £12

Absinth	Agwa
Amaretto	Ancho Reyes
Antica Formula Carpano	Aperol
Baileys	Campari
Chambord	Chartreuse Green Yellow
Chartreuse Yellow	Cocchi Americano
Cocchi Torino	Cointreau
Dom Benedictine	Fair Pomegranate
Fernet Branca	Frangelico
Grand Marnier	Italicus
Jagermeister	Kwai Feh
Limoncello	Lillet
Luxardo Maraschino	Mandarin Napoleon
Midori	Noilly Prat
Southern Comfort	Pimms No1
Suze	St Germain
Xante	Velvet Falernum

## CHAMPAGNE

NV	<b>Gosset Grande Réserve, Aÿ</b>	£ 110.00
	Chardonnay, Pinot Noir	
NV	<b>Gosset Grand Rosé, Aÿ</b>	£ 150.00
	Chardonnay, Pinot Noir	
2012	<b>Gosset Celebris, Aÿ</b>	£ 400.00
	Chardonnay, Pinot Noir	
NV	<b>Bollinger Brut Special Cuvée, Aÿ</b>	£ 130.00
	Chardonnay, Pinot Noir, Pinot Meunier	
NV	<b>Ruinart "R", Reims</b>	£ 145.00
	Chardonnay, Pinot Noir, Pinot Meunier	
NV	<b>Ruinart Blanc de Blancs, Reims</b>	£ 200.00
	Chardonnay	
NV	<b>Taittinger Brut Réserve, Reims</b>	£ 130.00
	Chardonnay, Pinot Noir, Pinot Meunier	
NV	<b>Taittinger Brut Prestige Rosé, Reims</b>	£ 165.00
	Chardonnay, Pinot Noir, Pinot Meunier	
2004	<b>Taittinger Comtes de Champagne Rose, Reims</b>	£ 420.00
	Pinot Noir, Chardonnay	
NV	<b>Louis Roederer Brut Premier, Reims</b>	£ 210.00
	Pinot Noir, Chardonnay	
NV	<b>Krug Grande Cuvée, Reims</b>	£ 500.00
	Pinot Noir, Chardonnay	
2013	<b>Dom Perignon, Éperney</b>	£ 550.00
	Pinot Noir, Chardonnay	
2015	<b>Pol Roger, Sir Winston Churchill, Éperney</b>	£ 620.00
	Pinot Noir, Chardonnay	

## WINES BY THE GLASS

	SPARKLING	125ml	Bottle
NV	<b>Artelium 1662 Cuvée, Sussex, England</b> Chardonnay, Pinot Noir	£ 16.00	£ 85.00
NV	<b>Artelium 1662 Rosé, Sussex, England</b> Chardonnay, Pinot Noir, Pinot Meunier	£ 18.00	£ 99.00
NV	<b>Artelium Blanc de Blanc, Sussex, England</b> Chardonnay	£ 22.00	£ 95.00
NV	<b>Gosset Grande Réserve, France</b> Pinot Noir, Chardonnay	£ 20.00	£ 110.00
	WHITE	175ml	Bottle
2024	<b>Domaine de Papolle, Côtes de Gascogne, France</b> Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc	£ 11.00	£ 43.00
2024	<b>La Petite Abbaye, Loire, France</b> Sauvignon Blanc	£ 12.00	£ 44.00
2024	<b>Besas, Niederösterreich, Austria</b> Grüner Veltliner	£ 13.00	£ 54.00
2024	<b>Domaine de l'Amandine, Côtes du Rhône, France</b> Viognier, Marsanne, Rousanne, Clairette, Bourboulenc	£ 14.00	£ 57.00
2023	<b>Vignerons des Terres Secretes "Les Préludes" Mâcon-Villages, Burgundy, France</b> Chardonnay	£ 14.00	£ 58.00
2022	<b>Trimbach Riesling, Alsace, France</b> Riesling	£ 18.00	£ 81.00
	LOXWOOD HONEY WINE	175ml	Bottle
MV	<b>Festival, Off-Dry, 100% Honey</b>	£ 15.00	£ 65.00
MV	<b>Sussex Sunset, Dry Oak Fermented, 100% Honey</b>	£ 15.00	£ 65.00
2022	<b>Single Estate Honey from Loxwood Meadow</b>	£ 15.00	£ 65.00

	<b>RED</b>	<b>175ml</b>	<b>Bottle</b>
2024	<b>La Vigneau, Languedoc, France</b> Merlot	£ 11.00	£ 46.00
2023	<b>La Celia, Mendoza, Argentina</b> Malbec	£ 12.00	£ 48.00
2022	<b>Chinon Tradition, Pierre Sourdis, Loire, France (Organic)</b> Cabernet Franc	£ 13.00	£ 56.00
2023	<b>Olivier &amp; Lafont, Côtes du Rhône, France</b> Grenache, Syrah, Mourvedre	£ 14.00	£ 62.00
2023	<b>Nuiton-Beaunoy, Burgundy, France</b> Pinot Noir	£ 15.00	£ 64.00
2022	<b>Château Maledan, Bordeaux, France</b> Merlot, Cabernet Franc	£ 15.00	£ 64.00
	<b>ROSÉ</b>	<b>175ml</b>	<b>Bottle</b>
2024	<b>La Cadence Rose, Vin de France</b> Cinsault	£ 12.00	£ 52.00
2022	<b>Sharpham Rosé, Sandridge Barton, Devon, England</b> Pinot Noir	£ 17.00	£ 78.00
	<b>ORANGE</b>	<b>175ml</b>	<b>Bottle</b>
2020	<b>Don't Feed the Ponies "Oddy", Devon, England</b> Madeleine Angevine	£ 15.00	£ 63.00
	<b>SWEET</b>	<b>100ml</b>	<b>Bottle</b>
2022	<b>Château Ramon, Montbazillac, France</b> Semillon, Sauvignon Blanc, Muscadelle	£ 12.00	£ 44.00
2019	<b>Château Le Juge les Mingets, Sauternes, France</b> Semillon, Sauvignon Blanc, Muscadelle	£ 15.00	£ 60.00



## SOFT DRINKS & JUICES

Coca-Cola	200ml bottle	£6
Diet Coke	200ml bottle	£6
Coca-Cola Zero	200ml bottle	£6
Fever-Tree Premium Indian Tonic Water	200ml bottle	£6
Fever-Tree Refreshingly Light Indian Tonic Water	200ml bottle	£6
Fever-Tree Premium Soda Water	200ml bottle	£6
Fever-Tree Ginger Beer	200ml bottle	£6
Fever-Tree Premium Sparkling Lemonade	200ml bottle	£6
Fever-Tree Ginger Ale	200ml bottle	£6
Folkington's Cloudy Apple Juice	250ml bottle	£6
Folkington's Cloudy Pear Juice	250ml bottle	£6
Folkington's Mango Juice Nectar	250ml bottle	£6
South Downs Still and Sparkling Water	750ml bottle	£7

## BOTTLED BEER £8

330ml bottle

Portobello London Pilsner 4.6% ABV
Noam Lager 5.2% ABV
Curious Brew Lager 4.7% ABV
Meantime Pale Ale 5% ABV
Guinness Original 4.2% ABV
Estrella Galicia 1906 6.5% ABV
Lucky Saint Non-Alcoholic Beer 0.5% ABV
Curious Brew Cider 5.2% ABV



## **COFFEE £6.50**

Espresso, Single/ Double  
Macchiato, Single/ Double  
Americano  
Cappuccino  
Flat White  
Latte  
Hot Chocolate

## **TEA £6.50**

English Breakfast Tea  
Earl Grey Tea  
Darjeeling Tea  
Black Rose Tea  
Rooibos Tea  
Peppermint Tea  
Fresh Mint Tea  
Very Berry Tea  
Green Tea  
Ceylon Decaf Tea

We are proud to partner with Illy Caffè and Camelia's Tea House.  
At The Gore we are passionate about delivering excellence. Both Illy Caffè and Camelia's Tea House, with their carefully selected high-quality products and their unique taste, represent the best to serve to our guests.



## NIBBLES

Served all day

Smoked Almonds **VE** £7

Spanish Organic Almonds

[N]

Martini Olives **VE** £7

Halkidiki Greek Olives

[SD]

Chilli Rice Crackers **VE** £7

[G], [S]

**ALL 3 NIBBLES** £18

## BOARDS

Served between 12.00 pm—10.30 pm

Charcuterie Plate £15

Bresaola, Chorizo, Prosciutto & Olives

[G], [SD]

Selection of British Cheese from Neal's Yard Dairy **V** £20

Served with Homemade Fruit Cake, Quince Jelly, Chutney,

Sourdough Crackers [E], [G], [M], [N], [SD]

## SMALL PLATES

Served between 12.00 pm—10.30 pm

Hot Cocktail Chorizo, Herb Mayonnaise (5 bites) £9

[E], [G], [M], [SD]

Prawn Tempura, Tartare Sauce (5 bites) £9

[C], [E], [SD]

Grilled Ciabatta with Smoked Aubergine Purée **V** £8

[E], [G], [M], [SD]

**ALL 3 PLATES** £22

A discretionary service charge of 12.5% will be added to your bill.  
Please make one of our team aware of any dietary restrictions or allergies you might have.

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS,  
[G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA,  
[SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS. **V** Vegetarian, **VE** Vegan



# FOOD MENU

Served between 12.00 pm—10.30 pm

## CLASSICS

Soup of The Day **VE** £9

Served with Sourdough Bread

[G], [Mu], [SD]

Avocado & Prawn Cocktail £13

Baby Gem Lettuce, Avocado, Prawns, Marie Rose Sauce

[C], [E], [G], [M], [Mu], [SD]

Cauliflower & Chickpea Pasty **VE** £14

Curry Sauce, Puff Pastry, Mixed Salad

[Ce], [Coconut], [G], [SD]

Caesar Salad **V** £12

Romaine Salad, Parmesan, Croutons, Garlic & Mustard Dressing

[E], [G], [M], [Mu], [SD]

ADD Breaded Free-Range Chicken Escalope, Herb Butter £8

[E], [M]

Fish & Chips £24

Deep-Fried Fish of the Day, French Fries, Buttered Peas, Tartare Sauce

[E], [F], [G], [M], [Mu], [SD]

Aberdeen Angus Aged Sirloin Steak (240g) £34

Mixed Salad, French Fries, Chimichurri Sauce

[M], [Mu], [SD]

## SIDES

French Fries **VE** £5

Mixed Salad **VE** £5

[Mu], [SD]

## SANDWICHES & BURGERS

The Gore Club Sandwich £19

Free-Range Chicken, Lettuce, Tomato, Egg, Smoked Streaky

Bacon, French Fries

[E], [G], [M], [Mu], [SD]

Vegan Club **VE** £15

Hass Avocado, Tomato, Hummus, Vegan Cheese, Lettuce, French

Fries

[G], [May contain nuts]

Harissa Marinated Chicken Burger £18

Free-Range Chicken Marinated in Chilli & Spices, Gem Lettuce,

Tomato, Gherkins & Monterrey Jack Cheese, French Fries

[G], [M], [Mu], [SD]

Cheeseburger £22

Beef Patty, Monterrey Jack Cheese, Onions, Gherkins,

Tomatoes, Gem Lettuce, French Fries

[E], [G], [M], [Mu], [SD]

## DESSERTS & CHEESE

Selection of British Cheese from Neal's Yard Dairy **V** £20

Served with Homemade Fruit Cake, Quince Jelly, Chutney,

Sourdough Crackers

[E], [G], [M], [N], [SD]

Pavlova "Custard Pie Fight" **V** £8

A tribute to The Rolling Stones' infamous custard pie fight in 1968

Vanilla Cream and Seasonal Fruit Compote

[E], [G], [M]

Bitter Chocolate Mousse **V** £10

Mixed Berries, Chocolate Crumble

[E], [G], [M], [S]





# Alcohol by volume

For the benefit of our guests, a guideline of the alcoholic strength of all beverages  
is as follows:

Red Wine	12%-15%	Beers	3%-6%
Vermouth	14%-18%	Campari	25%
Sherry	16%-18%	Gin	37%-48%
Vodka	37%-40%	Rum	40%-63%
Whiskies	40%-65%	Cognac	35%-53%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003,  
the measures for the sale of spirits available at The Gore London are served in  
50ml, Wines are available in 175ml and Champagne at 125ml.

Smaller measures are available upon request.

