





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!

CLASSIC COCKTAILS WITH GIN £19

AVIATION

Gin, Violet Liqueur, Maraschino Liqueur, Lemon Juice

BRONX

Gin, Sweet and Dry Vermouth, Orange Bitters

MARTINEZ

Gin, Sweet and Dry Vermouth, Triple Sec, Angostura Bitters, Orange Bitters

PERFECT LADY

Gin, Peach Liqueur, Lemon Juice, Angostura Bitters, Egg White

CLASSIC COCKTAILS WITH VODKA £19

COSMOPOLITAN

Vodka, Triple Sec, Lime Juice, Cranberry Juice

ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur, Vanilla Syrup

LYCHEE MARTINI

Vodka, Lychee Liqueur, Lemon Juice, Lychee Juice

PORNSTAR MARTINI

Vodka, Passion Fruit Liqueur, Lime Juice, Vanilla Syrup, Passion Fruit Purée

CLASSIC COCKTAILS WITH CHAMPAGNE £22

CLASSIC CHAMPAGNE COCKTAIL

Cognac, Brown Sugar Cube, Angostura Bitters, Champagne

FRENCH 75

Gin, Lemon Juice, White Sugar, Champagne

KIR ROYAL

Crème de Cassis, Champagne

THE OLD CUBAN

Spiced Rum, Lime Juice, Mint, Champagne

CLASSIC COCKTAILS WITH WHISKEY £19

BOULEVARDIER

Rye Whiskey, Sweet Vermouth, Campari

MANHATTAN

Rye Whiskey, Sweet and Dry Vermouth, Angostura Bitters

NEW YORK SOUR

Bourbon, Lemon Juice, Gomme, Egg White, Angostura Bitters, Red Wine Float

PAPER PLANE

Bourbon, Amaro Nonino, Aperol, Lemon Juice

SAZERAC

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

CLASSIC COCKTAILS WITH RUM £19

DARK AND STORMY

Dark Rum, Lime Juice, Ginger Beer

HEMINGWAY DAIQUIRI

White Rum, Maraschino Liqueur, Grapefruit Juice, Lime Juice

MAI TAI

[Contains Nuts]

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

RUM OLD FASHIONED

Dark Rum, Brown Sugar Cube, Chocolate Bitters

CLASSIC COCKTAILS WITH TEQUILA AND MEZCAL £19

MARGARITA

Tequila Blanco, Triple Sec, Lime Juice

NAKED AND FAMOUS

Mezcal, Aperol, Yellow Chartreuse, Lime Juice

PALOMA

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

CLASSIC COCKTAILS WITH BRANDY £19

BETWEEN THE SHEETS

Cognac, White Rum, Triple Sec, Lemon Juice

BRANDY ALEXANDER

Brandy, Crème de Cacao, Cream

SIDECAR

Cognac, Triple Sec, Lemon Juice, Gomme

VIEUX CARRÉ

Cognac, Rye Whiskey, Sweet Vermouth, D.O.M. Bénédictine, Peychaud's Bitters

MOCKTAILS

SEEDLIP & TONIC—£18

Seedlip 0%, Fever-Tree Tonic Water

ELDERFLOWER FIZZ—£12

Everleaf Forest, Elderflower Cordial, Lemon Juice, Soda Water, Mint

LAVENDER SPRITZ—£12

Everleaf Mountain, Lavender Syrup, Sparkling Lemonade, Lemon Juice

SHIRLEY TEMPLE—£12

Grenadine, Fever-Tree Ginger Ale, Lime Juice, Maraschino Cherry

CUCUMBER GARDEN—£12

Seedlip 0%, Ginger Beer, Apple Juice, Lemon Juice, Cucumber

CLASSIC VIRGIN COCKTAILS—£12

Upon request and availability

A discretionary service charge of 125% will be added to your bill.
Please make one of our team aware of any dietary restrictions or allergies you might have.

BOTTLED BEER £8

330ml bottle

Portobello London Pilsner 4.6% ABV
Noam Lager 5.2% ABV—340ml
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

SOFT DRINKS & JUICES

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

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

NV	Gosset Grande Réserve, Aÿ Chardonnay, Pinot Noir, Pinot Meunier	£ 115
NV	Gosset Grand Rosé, Aÿ Chardonnay, Pinot Noir	£ 155
NV	Gosset Zero Dosage, Aÿ Chardonnay, Pinot Noir	£ 130
2012	Gosset Celebris, Aÿ Chardonnay, Pinot Noir	£ 400
NV	Bollinger Brut Special Cuvée, Aÿ Chardonnay, Pinot Noir, Pinot Meunier	£ 160
NV	Ruinart "R", Reims Chardonnay, Pinot Noir, Pinot Meunier	£ 180
NV	Ruinart Blanc de Blancs, Reims Chardonnay	£ 250
NV	Taittinger Brut Réserve, Reims Chardonnay, Pinot Noir, Pinot Meunier	£ 160
NV	Taittinger Brut Prestige Rosé, Reims Chardonnay, Pinot Noir, Pinot Meunier	£ 180
2004	Taittinger Comtes de Champagne Rose, Reims Pinot Noir, Chardonnay	£ 420
NV	Louis Roederer Brut Premier, Reims Chardonnay, Pinot Noir, Pinot Meunier	£ 210
NV	Krug Grande Cuvée, Reims Chardonnay, Pinot Noir, Pinot Meunier	£ 500
2013	Dom Perignon, Éperney Pinot Noir, Chardonnay	£ 550
2015	Pol Roger, Sir Winston Churchill, Épernay Pinot Noir, Chardonnay	£ 620

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ENGLISH WINES BY THE GLASS & CARAFE

	SPARKLING		125ml	Bottle
2022	Squerryes Brut, Kent, England		£12.5	£ 80
	Chardonnay, Pinot Noir, Pinot Meunier			
NV	Artelium 1662 Cuvée, Sussex, England		£ 16	£ 85
	Chardonnay, Pinot Noir			
NV	Artelium 1662 Rosé, Sussex, England		£ 18	£ 95
	Chardonnay, Pinot Noir, Pinot Meunier			
NV	Artelium Blanc de Blanc, Sussex, England		£ 22	£ 125
	Chardonnay			
	WHITE	175ml	500ml	Bottle
2024	Artelium Pinot Gris, Sussex, England	£ 18	£ 51	£ 90
	Pinot Gris			
	RED	175ml	500ml	Bottle
2024	Artelium Pinot Noir, Sussex, England	£ 18	£ 51	£ 90
	Pinot Noir			
	ROSÉ	175ml	500ml	Bottle
2024	Sharpham Rosé, Sandridge Barton, Devon, England	£ 17	£ 48	£ 78
	Pinot Noir			
	ORANGE	175ml	500ml	Bottle
2020	Don't Feed the Ponies "Oddy", Devon, England	£ 15	£ 43	£ 63
	Madeleine Angevine			
	LOXWOOD HONEY WINE	175ml	500ml	Bottle
MV	Festival, Off-Dry, 100% Honey	£ 15	£ 42	£ 65
MV	Sussex Sunset, Dry Oak Fermented, 100% Honey	£ 15	£ 42	£ 65
2022	Single Estate Honey from Loxwood Meadow	£ 15	£ 42	£ 65

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WINES BY THE GLASS & CARAFE

	CHAMPAGNE	125ml	Bottle	
NV	Gosset Grande Réserve, Champagne, France	£ 20	£ 115	
	Chardonnay, Pinot Noir, Pinot Meunier			
	WHITE	175ml	500ml	Bottle
2024	Domaine de Papolle, Côtes de Gascogne, France	£ 12	£ 34	£ 48
	Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc			
2024	La Petite Abbaye, Loire, France	£ 14	£ 40	£ 56
	Sauvignon Blanc			
2024	Domaine de l'Amandine, Côtes du Rhône, France	£ 16	£ 45	£ 65
	Vioigner, Marsanne, Rousanne, Clairette, Bourboulenc			
2023	Mâcon-Villages "Les Préludes", Burgundy, France	£ 16	£ 45	£ 65
	Chardonnay			
2023	Weingut Rabl "Löss" Niederösterreich, Austria	£ 17	£ 48	£ 71
	Grüner Veltliner			
	RED	175ml	500ml	Bottle
2024	La Vigneau, Languedoc, France	£ 13	£ 37	£ 50
	Merlot			
2024	Domaine Bousquet, Mendoza Argentina	£ 15	£ 43	£ 63
	Malbec			
2022	Château Maledan, Bordeaux, France	£ 15	£ 43	£ 64
	Merlot, Cabernet Franc			
2023	Olivier & Lafont, Côtes du Rhône, France	£ 16	£ 45	£ 65
	Grenache, Syrah, Mourvedre			
2023	Nuiton-Beaunoy, Burgundy, France	£ 17	£ 48	£ 72
	Pinot Noir			

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WINES BY THE GLASS & CARAFE

	ROSÉ	175ml	500ml	Bottle
2024	La Cadence Rose, Vin de France Cinsault	£ 12	£ 34	£ 52
	SWEET	100ml		Bottle
2024	Michele Chiarlo, Moscato d'Asti, Piedmont, Italy Moscato	£ 11		£ 85 750ml
2022	Château Ramon, Montbazillac, France Semillon, Sauvignon Blanc, Muscadelle	£ 13		£ 44 325ml
2019	Château Le Juge les Mingets, Sauternes, France Semillon, Sauvignon Blanc, Muscadelle	£ 16		£ 60 325ml
	PORT	100ml		
2017	LBV Port, Quinta do Crasto Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Baroca, Tinta Cão	£ 13		
NV	Fonseca 10 Year Old Tawny Port Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Baroca, Tinta Cão	£ 20		
1983	Fonseca Vintage Port Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Baroca, Tinta Cão	£ 40		
	VINTAGE PORT			Bottle
1963	Cockburn's Vintage Port 1963 Touriga Nacional, Touriga Franca, Tinta Roriz			£ 780
1955	Croft's Vintage Port 1955 Touriga Nacional, Touriga Franca, Tinta Roriz			£ 1,700

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COFFEE £6.50

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

TEA £6.50

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

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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**

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough £20

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

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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

Bitter Chocolate Mousse **V** £10

Mixed Berries, Chocolate Crumble

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

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]

The Gore's Grasshopper—Dessert Cocktail £19

Cacao Blanc, Menthe Verte, Cream

[M]



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.

