

THE GOAT CHELSEA

HISTORY OF THE GOAT

The Goat has a rich history spanning over 350 years. It was originally an alehouse in the 17th century and later became a coach inn in 1725. The inn was known as *The Goat in Boots*, named after the sign of a goat with boots, cutlass, and spurs. The artist George Morland transformed the original sign into this figure in exchange for his tavern bill. The Goat in Boots was rebuilt in 1887 by William Prangnell, and it survived a bombing in 1940. Over the years, the venue attracted famous celebrities and became a popular location for film and TV.

Renamed the “Goat”, the venue was recently restored to its original features. The Prayer Room within the pub features ceiling wallpaper resembling ornate carvings and a mural inspired by George Morland's paintings.

GIN & TONICS

All served with Whitley Neill Gin, distilled in the heart of the City of London, and paired with Wildleaf tonic water.

THE GOAT 13

Whitley Neill Distiller's Cut London Dry Gin
Garnished with Grapefruit & Thyme

RHUBARB & GINGER 13

Also available in 0.0% alcohol free

Inspired by the glory of the English country garden. Essence of rhubarb adds a tart crisp edge whilst the real ginger warms the palate.

BLOOD ORANGE 13

Inspired by the vibrant flavours of Sicily. Sicilian blood oranges inject a dynamic citrus burst to the clean gin base.

RASPBERRY 13











Also available in 0.0% alcohol free

Bright flavours from Scottish raspberries. A delicate sweetness rounds this deliciously vibrant gin.













BLACK CHERRY 13

Inspired by South African cherry orchards, this delicious gin is infused with succulent black cherries for a deep and luscious flavour.

SIGNATURE COCKTAILS

- Chandon Garden Spritz**  12
Refreshing spritz crafted from exceptional sparkling wine & orange peel liqueur
- Hugo Spritz**  13
Whitley Neill Distiller's Cut London Dry Gin, elderflower liqueur, mint, prosecco, soda
- Blood Orange Negroni**  13
Whitley Neill Blood Orange Gin, bitters, red vermouth
- Sakura Blossom**  13
Whitley Neill Distiller's Cut London Dry Gin, raspberry & orange liqueur, watermelon, lychee
- Apricot Sour**  13
Bourbon, apricot liqueur, lime, ginger beer
- Campari Spritz**  13
Bitters, prosecco, soda
- Limoncello Spritz**  13
Lemon liqueur, olive oil, prosecco, soda
- Royal Ginger**  13
Cognac, Scotch, orange liqueur, lime, ginger beer
- Seems Pear**  13
Pear cognac, cherry brandy, apple, lime
- Jack Rose**  14
Apple, lemon, pomegranate

CLASSIC COCKTAILS

- Negroni**  12
Whitley Neill Distiller's Cut London Dry Gin, bitters, red vermouth
- Amaretto Sour**  14
Amaretto, bitters, lemon, gomme, egg
- Aperol Spritz**  14
Bitters, prosecco, soda
- Bloody Mary**  14
Belvedere vodka, lemon, spicy tomato juice
- Cosmopolitan**  14
Citrus vodka, triple sec, cranberry, lime, gomme
- Daiquiri**  14
Rum, lime, gomme
- Espresso Martini**  14
Belvedere vodka, coffee liqueur, espresso
- Last Word**  14
Whitley Neill Distiller's Cut London Dry Gin, herbal liqueur, maraschino liqueur, lime
- Margarita**  14
Volcan de mi terra, triple sec, lime, gomme
- Old Fashioned**  14
Bourbon or rum, bitters, demerara
- Pornstar Martini**  14
Vanilla vodka, passion fruit liqueur, passion fruit, prosecco
- Whisky Sour**  14
Bourbon, bitters, lemon, gomme, egg

HAPPY HOUR

SELECTED COCKTAILS 2-4-1, EVERY DAY, 5-7PM

COCKTAIL TREES (serves 6/12)

Rhubarb & Ginger Spritz Tree Whitley Neill Rhubarb & Ginger Gin, prosecco, soda	60/110
Aperol Spritz Tree Bitters, prosecco, soda	55/100
Espresso Martini Tree Belvedere Vodka, coffee liqueur, espresso	60/110
Margarita Tree Volcan de mi terra, triple sec, lime, gomme	60/110
Pornstar Martini Tree Vanilla vodka, passion fruit liqueur, passion fruit, prosecco	65/125

COCKTAIL JUGS (serves 4)

Chelsea Garden Whitley Neill Distiller's Cut London Dry Gin, elderflower liqueur, lime, apple, soda	40
Jamaican Mule Spiced rum, angostura, lime, ginger beer	40
Paloma Volcan de mi terra, triple sec, pink grapefruit, lime, soda	40
Pimm's Herbal liqueur, fruits, mint, lemonade	35

DRAUGHT BEER 2/3rd pint

Beavertown Neck Oil IPA (5.0%)	6.3
Madri Excepcional Lager (4.6%)	5.4
Peroni Lager (5.0%)	6

BOTTLED BEER & CIDER

Peroni Lager (5.0%)	6
Peroni Gluten Free (5.0%)	6.4
Peroni 0.0 (0.0%)	5.4
Rekorderling (4.0%)	6

SOFTS

Coke/Diet Coke 200ml	3.5
Lemonade 200ml	3.5
Eager Juice Orange, apple, cranberry, pineapple	3.5
Still/Sparkling Water 750ml	5.2
Wildleaf 200ml Natural light tonic, coriander tonic, ginger beer	3.5

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

GIN	50ml
Whitley Neill Distiller's Cut London Dry	13
Beefeater 24	15
Beefeater Pink	13
Boe Passion Fruit	13.5
Highclere Castle	14.5
Malfy Lemon	15
Pangea	14
Plymouth	13
Roku	13

FLAVOURED GIN	50ml
Whitley Neill Rhubarb & Ginger <small>(also available in 0.0% alcohol free)</small>	13
Inspired by the glory of the English country garden. Essence of rhubarb adds a tart crisp edge whilst the real ginger warms the palate.	
Whitley Neill Blood Orange	13
Inspired by the vibrant flavours of Sicily. Sicilian blood oranges inject a dynamic citrus burst to the clean gin base.	
Whitley Neill Raspberry <small>(also available in 0.0% alcohol free)</small>	13
Bright flavours from Scottish raspberries. A delicate sweetness rounds this deliciously vibrant gin.	
Whitley Neill Black Cherry	13
Inspired by cherry orchards, this delicious gin is infused with succulent black cherries for a deep and luscious flavour.	

RUM	50ml
Bacardi Carta Blanca	13
Dead Man's Fingers Spiced	14
Bacardi Spiced	14
Captain Morgan Dark	11
Captain Morgan Spiced	14
Eminente Reserva	15
Havana Especial	26
Malibu	13
Wray & Nephew	20

VODKA	50ml
Belvedere	15
Absolut	12.5
Absolut Citron	13
Absolut Raspberry	13
Absolut Vanilla	13
Grey Goose	18

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

TEQUILA

	25ml
Jose Cuervo Silver	8
Patron Silver	9
Patron Reposado	10
Cazcabel Coffee	8
Don Julio 1942	16
Ojo De Dios Mezcal	9
Tequila Rose	8
Volcan De Mi Terra Blanco	9
Volcan De Mi Terra Reposado	10

COGNAC & LIQUEUR

	50ml
Courvoisier VS	18
Hennessy VS	15
Bailey's Irish Cream	12.5
Campari	13.5
Disaronno Amaretto	14
Disaronno Velvet	13
Kahlua	13
Pimms No.1	14
Tia Maria Matcha	12

BOURBON

	50ml
Bulleit Bourbon	15
Bulleit Rye	15
Canadian Club	13
Jack Daniel's Apple	14
Maker's Mark Woodford Reserve	15
Whistlepig 6YO Rye	17

SCOTCH

	50ml
Jameson	14
Famouse Grouse	14
Monkey Shoulder	14
Laproaig 10YR	16
Penderyn	18
Tullamore	18

RARE & WORLD

	15ml	50ml
Chivas Regal 12YR	8	15
Aber Falls Single Malt	16	30
Hibiki Symphony	16	30
Lagavulin 16YR	14	26

WHITE WINE

	175ml	Btl
Ca Luca Pinot Grigio Veneto, Italy	9.5	36
Roche De Belanne Viognier Marsanne IGP D'OC Languedoc, France	10	36
Wairau River Sauvignon Blanc Marlborough, New Zealand	10.8	40
De Wetshof Estate Chardonnay Bon Vallon Cape, South Africa	11	43

ROSE

	175ml	Btl
Whispering Angel, Chateau D'Esclans Côte de Provence, France	13	52
Rock Angel, Chateau D'Esclans Côte de Provence, France	-	70

RED WINE

	175ml	Btl
Roche De Belanne Carignan Vieilles Vigness 2020 Ardennes, France	9.5	30
La Playa Cabernet Sauvignon Estate Series Colchagua Valley, Chile	10	35
Pauletts Polish Hill Shiraz 2018 Clare Valley	10.5	50
Cotes Du Rhone Mistal L'Amandine 2018 Rhône Valley, France	11	55
Casa Al Pruno Amarone Valpolicella, Italy	16	65
Brunello Di Montalcino 2015 Tuscany, Italy	-	90
Jean Claude Nuits Saint Georges Jean Claude Boisset 2016 Bourgogne, France	-	120
	-	180
Livio Felluga Terre Alte 2017 Rosazzo, Italy		

SPARKLING & CHAMPAGNE

	125ml	Btl
Cope Hill Prosecco	9.5	37
Moët & Chandon Brut Imperial NV	14.5	85
Moët & Chandon Brut Imperial NV Rose	14.5	85
Ruinart Blanc De Blancs	-	150
Dom Perignon	-	300

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

THE
GOAT
CHELSEA

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IN CHELSEA**

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