THE SHENKMAN BAR

Opening Hours

 Monday
 10.00am-6.00pm

 Tuesday
 10.00am-6.00pm

 Wednesday
 10.00am-6.00pm

 Thursday
 10.00am-6.00pm

 Friday
 10.00am-10.00pm

 Saturday
 10.00am-8.00pm

 Sunday
 10.00am-6.00pm

Day Menu

Available from 11.30pm to 15.00pm

Snacks

Olives	£3.50
Smoked almonds	£3.50
Sourdough roll with butter	£3.00

Starters

Goat cheese, roasted golden beetroot salad with hazelnuts and pickled grapes (v) $\mid £7.50$

St. Ives smoked salmon, kohlrabi remoulade, pickled mustard | £9.50 $\,$

Chicken and wild mushroom terrine, red onion compote and seeded toast | 8.50

Mains

Harissa roasted cauliflower with minted yoghurt and dukkah (v) £12.50 Chicken Caesar wrap with chips and aioli |£10.00

Conchiglie with pesto cream sauce, shaved pecorino and micro rocket $\mid £13.00$ Breaded plaice burger with horseradish mayo, tomato cucumber and chips $\mid £14.00$ Soy glazed pork belly with kimchi slaw and crispy onions $\mid £17.00$

Sides | £5.00

Truffle and parmesan frites | Secret Farms mixed leaf salad| Green beans with cranberries and hazelnuts

Dessert	£6.00
---------	-------

Warm apple pie with vanilla mascarpone and caramel sauce

Chocolate bar with orange cream

Cornish Yarg with plum chutney and oatcakes

Please let us know if you have any requirements and we shall do our best to accommodate. All of our dishes are prepared in an environment where nuts are present.

Single Malt Whisky 25ml		
Glenmorangie 10yo	£5.25	
Laphroaig 10yo	£6.80	
Macallan Gold	£6.30	
Talisker 10yo	£5.25	
Achentoshan three wood	£5.25	
Ardbeg	£6.30	
Blends & Bourbon 25ml		
Copperdog	£6.30	
Buffalo trace	£5.25	
Bullet Rye	£6.30	
Jack Daniel's Single barrel	£7.80	
Rum 25ml		
Plantation 3yo	£5.25	
Plantation Original Dark	£5.75	
Goslings Black Seal	£5.75	
Mount Gay	£5.25	
Kraken Spiced	£5.75	
Havana 7yo	£4.70	
Sagatiba	£4.75	
Brandy 25ml		
Courvousier V.S	£5.25	
Pierre Ferrand Cognac	£6.30	
Remy Martin XO	£15.00	
Hine Antique XO	£13.50	
Aperitif, Digestive & Amaro	50ml	
Sipsmith London cup	£8.30	
Carpano Antica Formula	£8.40	
Aperol	£6.50	
Campari	£6.30	
Port & Sherry 75ml		
Quinta do Vallado 10yo Tawny £9.30		
Alvear Pedro Ximenez de Anada 2014 £9.30		

Gin | 25ml

Om 25m	
RA x ELLC London Dry	£5.80
Hepple	£6.30
Portobello rd	£5.25
Hendricks	£5.25
Tanqueray No.10	£6.30
Sipsmith Sloe	£5.25
Fishers	£6.30
Cotswalds	£6.30
Vodka 25ml	
Sipsmith	£5.50
Black Cow	£5.80
Absolut	£5.25
Grey Goose	£6.00
Mezcal 25ml	
Montelobos	£6.80
Pisco 25ml	
Pisco ABA	£5.25
Tequila 25ml	
Olmeca Blanco	£5.25
Olmeca Reposado	£5.75
- r	

Evening Menu Available from 6.00pm

Snacks

Olives £3.50 |

Smoked almonds £3.50 |

Sourdough roll with butter | £3.00

Plates

Plaice sandwich on the brioche with horseradish sauce served with frites and aioli £14.50 $\,$

Classic cheese beef burger with tomato relish, frites and aioli £12.50

Meat platter with pickles £11

Conchiglie pasta with 4 cheese sauce £8

Cornish Yarg with oat cakes and plum chutney £6.50

Tomato focaccia with pesto dip £5.50

Truffle and parmesan frites £5

If you have any dietary requirements please inform our staff and we will do our best to accommodate you

Note our dishes are prepared in a kitchen where nuts are present $% \left\{ 1\right\} =\left\{ 1\right\} =\left$

Coffee

Made with Peyton and Byrne Specialty blend of 100% Arabica beans

Espresso | £2.70

Americano | £3.00

Macchiato | £3.00

Caffe Latte | £3.20

Cappuccino | £3.20

Flat White | £3.20

Mocha | £3.80

Hot Chocolate | £3.80

Pot of Fine Loose Leaf Tea

English Breakfast | £3.10 Full bodied, rich and malty

Earl Grey Blue Star | £3.10 Chinese and Indian teas infused with Bergamot oil

Organic Fog Green | £3.60 From the misty mountains of Jiangxi in China

Chamomile | £3.60 Soft and floral, renowned for its relaxing properties

Assam 2nd Flush | £3.60 Rich and complex from more mature leaves

Darjeeling 1st Flush | £3.60 These first picked leaves (flush) are regarded as the Champagne of tea

Rosé	Glass Bottle
Reserve Mass de Daumas Gassac France 2016	£6.75 £28.00
Domaine de Jeanne, Luberon, France 2017	£8.00 £32.00
Pinot Noir Rosado, Naciente, Colchagua, Chile 2018	£9.50 £38.00
Red	Glass Bottle
Nero d'Avola, Sicily, Italy 2016	£6.75 £26.00
Sant Julia, Malbec, Mendoza, Argentina 2016	£8.75 £33.00
Rioja Reserva, Bodegas Maetierra, Spain 2012	£9.50 £37.00
Petit Clos Pinot Noir, Marlborough, New Zealand 2016	£9.50 £35.00
Saint Emilion Grand Cru, La Croix, France 2015	£12.50 £50.00

Sparkling	Glass Bottle	Juices & Blends
Cava 'Brut Nature', Dominio de Tharsys, Requena NV	£6.75 £33.00	Sparkling Elderflower £5.25
Jean Paul Deville, Champagne France NV	£12.50 £55.00	Elderflower reduction with mint, fresh lime and soda
Ruinart Rose, Champagne, France NV	£126.00	Fresh Lemonade £5.25 Freshly pressed lemon juice with a touch of ginger & lemon and mint
White	Glass Bottle	Ginger Buck £5.25 Fresh ginger, fresh lime, bitters and topped with ginger beer
Tuffolo Gavi DOCG, Piedmont, Italy 2017	$£6.80 \mid £26.00$	Rhubarb Basil Fizz £5.50
Gran Cerdo Blanco, Rioja, Spain 2016	£7.00 £28.00	Rhubarb reduction with fresh lemon soda and basil
Picpoul de Pinet, Chateau de la Mirande, France 2018	£8.25 £ 31.00	Virgin Mojito £6.00
Pinot Grigio Tobolino, Trentino Italy 2016	£9.75 £ 39.00	Fresh mint muddled with lime, sugar and topped with soda
Te Whare Ra, Sauvignon Blanc, New Zealand 2016	£10.00 £40.00	Seedlip & Tonic £6.30 Seedlip garden 108 and Indian tonic with fresh lime
		Virgin Mary £6.30
		Worcestershire sauce, lemon, tobasco, tomato juice and celery

Beers

Freedom British Lager, Abbots Bromley, Staffordshire | 4.0% | £5.25 Hawkes Urban Orchard Apple Cider | 4.5% | £5.50 Siren Undercurrent Pale Ale, Finchampstead, Berkshire | 5.4% | £6.30 Wiper & True, Amber Pale, Bristol | 5.4% | £6.30

Mixers

Lemonade / Tonic / Ginger Ale / Soda / Ginger Beer | £3.15 Coke £3.20 | Diet Coke | £2.95

Juices

Fresh Orange £3.75 | Apple £3.25 | Cranberry £3.75 | Tomato £4.80

Water

Blenheim Palace Mineral Water Still Glass £2.10 | Bottle £3.75 Blenheim Palace Mineral Water Sparkling Glass £2.10 | Bottle £3.75

Keeper's Signatures

Keepers Garden | £12.50

Fisher Gin with lemon, fresh cucumber and apple juice

Academicians Sling | £12.50

Fisher Gin, Cointreau, Vodka, cherry herring, grenadine, fresh lime, pineapple and bitters

If These Walls Could Talk | £11.50

Rhubarb reduction RA x ELLc London Dry Gin fresh lemon soda, basil and grenadine

Shenkman Slower | £11.50

Absolut vodka, Elderflower, crème de violate, Lemon & Egg

Autumnal Cocktails at the RA

Raise a toast with these warming cocktails – made with Tio Pepe Una Palma* sherry - to celebrate our new, autumn exhibitions.

The Pepe Sour | £10.75

Tio Pepe sherry, cognac, white wine and apricot brandy

Marmalade Señorita | £10.75

Tio Pepe sherry, orange marmalade, brandy and cava

Adonis | £10.75

Tio Pepe sherry, Grand Marnier, Antica Formula and bitters

*Tio Pepe Una Palma is available to buy in the RA Shop

Keeper's Classics

Strawberry & Basil Smash | £12.50

Absolut Vodka, Fresh strawberries and basil, lime and cranberry juice

Charlie Chaplin | £11.50

Sipsmith Sloe Gin, apricot brandy and lime

White Lady | £11.50

Fisher Gin, Cointreau, Fresh lime and lemon

Tommy's Margarita | £12.50

Tequila Blanco, fresh lime and agave nectar served on the rocks

Hemmingway Daiquiri | £11.50

Plantation 3-star Rum, Maraschino, fresh lime and pink grapefruit

La Dolce Vita | £12.00

Absolut Vodka, peach liquor, fresh orange, bitters and prosecco

RA Espresso Martini | £11.50

Coffee liquor, vanilla bean vodka, espresso and a dash of Grand Marnier

Mint Julep | £11.00

Fresh mint leaves muddled with crushed ice, brown sugar and bourbon

Old Fashioned | £11.00

Buffalo Trace Bourbon, Angostura Bitters and a twist of orange

Whisky Sour | £11.50

Copperdog lemon, lime and egg white and bitters

Negroni | £11.50

Fisher Gin, Antica Formula and Campari

Aperol Spritzer | £11.50

Aperol, dash of lime juice, fresh orange and topped with prosecco

El Diablo | £11.50

Tequila, Crème de Cassis, lemon juice, sugar syrup and ginger beer