

The Academicians' Room Food Menu

LIGHT BITES *(Served between 12.00-9.30pm Mon-Sat)*

Noccellara olives (v)	£3.50
Parmesan cheese straws	£3.50
Smoked almonds (v)	£3.50
Homemade sourdough with Longmans butter or Fontodi olive oil	£3.00

ALL DAY MENU *(Served between 12.00-9.30pm Mon-Sat)*

Seabass carpaccio with radish and fennel	£9.50
Buchannan's Artisan Cheese plate	£11.50
Charcuterie platter with aioli and pickles	£12.50
Chapel and swan smoked salmon with soda bread	£12.50
Superfood salad (v) (add smoked salmon £13.50)	£10.50
<i>Quinoa, broccoli, baby spinach, avocado, almond, pomegranate</i>	
Roast chicken, smoked bacon, Romaine lettuce salad, cream dressing	£12.50
Duck and Armagnac terrine with cranberry relish	£8.50
Burrata with basil and salt baked heritage beets (v)	£8.50
Dressed Cornish crab salad with Cox's apple, kohlrabi and samphire	£9.50
Classic prawn and crayfish cocktail roll	£8.90

LUNCH & DINNER *(Served between 12.00-2.45pm and 5.30pm-9.30pm Mon-Sat)*

Organic spelt risotto with mushrooms and garlic chives (v)	£14.50
Artichoke tortellini with toasted pine nuts and parmesan (v)	£13.00
Trio of fish and chips with mushy peas and tartare sauce	£15.50
Cornish hake en papillote with cockles and cavalo Nero	£16.50
Free range chicken, squash, sweet potato puree and heritage carrots	£15.50
Beef cheek carbonade with mash and red cabbage	£18.50

SIDES *(Served between 12.00-9.30pm Mon-Sat)*

Buttered kale	£4.50
Chips (v)	£4.50
Truffled potatoes (v)	£4.50
Roasted root vegetables (v)	£4.50
Winter leaf salad (v)	£4.50

FINE LOOSE LEAF TEA

	Pot
English Breakfast <i>Spicy, with an elegant taste, lightly sweet.</i>	£2.90
Earl Grey Blue Star <i>Precious tea from China and India infused with bergamot oil</i>	£2.90
Peppermint <i>Incredible cleansing freshness from the freshest mint tips</i>	£3.50
Camomile <i>Light, soft and floral sweet and famed for its relaxing properties</i>	£3.50
Darjeeling 1st Flush <i>The 1st picked leaves (Flush) are regarded as the 'Champagne' of tea</i>	£3.50
Jasmine Pearls <i>This is simply the highest quality Jasmine tea in China</i>	£3.50
Organic Fog <i>Superior Fog Tea grows in the uppermost mountains of Jiangxi Province, China</i>	£3.50
Assam 2 ND Flush <i>A smooth brew and the classic Assam malty finish</i>	£3.50
Lapsang Souchong <i>Rich, dark and peaty flavour with the classic smoky taste</i>	£3.50
Venetian Rose <i>Black tea from China and Ceylon with the delicacy of fine rose buds</i>	£3.50
Wild Berries <i>The richness of blackcurrants, blueberries, elderberries, strawberry & raspberry pieces</i>	£3.50
Rwandan Rukeri <i>From a very small garden planted 50 years ago. Spicy and fruity tea</i>	£3.50

THE ACADEMICIANS' ROOM

To RSVP to any of the member events or purchase tickets where applicable please contact the membership team on 0207 300 5920 or email at academiciansroom@raarts.org.uk

SOFT DRINKS

Tomato juice		£2.80
Elderflower pressé		£3.00
Apple juice		£3.00
Cranberry juice		£3.50
Freshly squeezed orange juice		£3.50
Still mineral water	Glass £2.00	Bottle £3.50
Sparkling mineral water	Glass £2.00	Bottle £3.50
Coca-Cola		£2.65
Diet Coke		£2.65
Fever-Tree lemonade		£2.80
Fever-Tree ginger beer		£2.80
Fever-Tree ginger ale		£2.80
Fever-Tree soda water		£2.80
Fever-Tree tonic water		£2.80
Fever-Tree tonic light		£2.80
Fever-Tree bitter lemon		£2.80

COFFEE

Espresso	Single £2.20	Double £2.50
Americano		£2.50
Macchiato		£2.50
Cappuccino		£2.90
Flat White		£3.00
Latte		£3.00
Mocha		£3.40
Hot chocolate		£3.40

“ABSTRACT EXPRESSIONISM” NEW YORK INSPIRED FOOD

Truffled mac ‘n’ cheese	£9.50
Reuben sandwich with Mayfield Swiss and pickles	£10.50
Beech smoked hotdog with caramelised onions and sweet mustard	£9.50
Steak burger, brioche bun, smoked streaky bacon and Mayfield Swiss with chips	£14.50
Baked New York cheese cake	£6.50

CLASSIC AFTERNOON TEA

A selection of homemade finger sandwiches & mini cakes with a buttermilk scone,	£18.50
Cornish clotted cream & Peyton and Byrne jam, served with choice of tea	

CHAMPAGNE AFTERNOON TEA

Classic afternoon tea with a glass of Jean-Paul Deville carte noir champagne	£25.00
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DESSERTS AND CAKES *(Served between 12.00-9.30pm Mon-Sat)*

Date and clementine salad	£6.50
Apple and blackberry crumble with custard	£6.50
Flourless gooey chocolate cake	£6.50

DESSERTS AND CAKES *(Served between 10.00am-6.00pm Mon-Sun)*

Chocolate & hazelnut cookie	£1.95
Pecan, oatmeal and cranberry cookie	£1.95
Apple crumble muffin	£3.60
Blueberry muffin	£3.60
Chelsea bun	£3.60
Lemon drizzle cake	£4.95
Carrot cake	£5.50
Bermondsey porter cake	£5.50
Orange polenta with plum	£5.50

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.

SPARKLING AND CHAMPAGNE	125ml	Bottle
Cava 'Brut Nature', Dominio de Tharsys, Requena, Spain NV	£6.75	£30.00
Rose Frizant, Mas de Daumas Gassac, Languedoc, 2015	£8.50	£44.00
Jean-Paul Deville Brut Champagne NV	£11.00	£55.00
Ruinart 'Blanc de Blancs', Reims, Champagne NV		£95.00
Perrier-Jouet 'Belle Epoque' Champagne, 2007		£195.00

WHITE	175ml	Bottle
Villa St-Jean, Vin de Pays d'Oc, France, 2015	£5.75	£23.00
Trebbiano D' Abruzzo, Cantina Frentano, Italy, 2015	£6.50	£25.00
De Martino Estate, Sauvignon Blanc, Maipo, Chile, 2015	£7.75	£29.00
Picpoul de Pinet, Chateau de la Mirande, Languedoc, France, 2015	£7.50	£28.50
Sancerre, Domaine Gerad Fiou, Loire Valley, France, 2014	£11.50	£46.00
Albarino San Campio, Bodegas Terras Gauda, Spain, 2015		£36.00
Willamette Valley Pinot Gris, Sokol Blosser, Oregon, USA, 2013 (Organic)		£42.50
Chablis 1er cru, Domaine Colette Gros, France, 2015		£48.00

RED	175ml	Bottle
Villa St Jean, Languedoc, Grenache Syrah Carignan, France, 2015	£5.75	£23.00
Domaine la Boussole, Vin de Pays d'Oc, Pinot Noir, France, 2015	£6.50	£27.50
Santa Julia Organica, Mendoza, Malbec, Argentina, 2015 (Organic)	£8.00	£32.00
Rioja Reserva, Bodegas Maeteria Dominum, Rioja, Spain, 2008	£9.50	£35.00
Chateau Rigaud, Puisseguin St. Emillion, France, 2012	£12.50	£50.00
Evolution Red 3 rd Edition, Sokol Blosser, Oregon		£40.00
Le Clos Jordanne Village Reserve, Pinot Noir, Canada, 2009		£45.00
Paulliac, Lacoste-Borie, Bordeaux, Cabernet Sauvignon, France, 2007		£75.00

ROSE	175ml	Bottle
Reserve de Gassac, VdP de l'Herault, Languedoc, 2014	£6.75	£27.00

Port, Sherry and Sweet wine available upon request.

RUM	25ml	50ml
Plantation 3 Stars	£5.00	£9.00
Diplomatico Blanco Reserve	£5.00	£10.00
Mount Gay Eclipse	£5.25	£9.50
Kraken Dark Spiced Rum	£5.00	£9.50

BRANDY / COGNAC	25ml	50ml
Courvossier V.S	£4.50	£8.50
Calvados du Pays d'Auge Roger Groult 3 ans d'Age	£5.10	£8.00
Darroze 8 ans d'Age Bas Armagnac	£5.50	£11.00
Pierre Ferrand Classic	£5.50	£11.00
Remy Martin XO	£15.00	£32.50
Hine Antique XO	£13.70	£25.50

VODKA	25ml	50ml
Belvedere, Poland	£4.50	£9.70
Sipsmiths Sipping, UK	£5.00	£9.00
Grey Goose, France	£5.50	£10.50
Vestal, Poland	£5.50	£10.50
Koniks Tail Grain & Rye, Poland	£7.00	£12.50

BEER & CIDER		
Blonde, organic lager	(5% abv) Hepworth	£4.50
Freedom Authentic, lager	(4.0% abv) Staffordshire	£5.00
Gentleman's Wit	(4.3% abv) Camden	£5.00
Siren Soundwave, IPA	(5.6% abv) Berkshire	£5.50
Five Points, Pale Ale	(4.4% IPA) Bermondsey	£6.00
Harbour, IPA	(4% abv) Cornwall	£6.00
Hallett's, Welsh whole apple cider	(6% abv) Wales	£6.00

ABSTRACT EXPRESSIONISM NEW YORK INSPIRED COCKTAILS

Between the sheets

£11.50

Courvoisier, Cointreau, rum and lemon juice.

The origin of the cocktail is usually credited to Harry MacElhone at Harry's New York Bar in Paris in the 1930s as a derivative of the sidecar. However, competing theories exist that claim the cocktail was created at The Berkeley in approximately 1921 or in French brothels as an apéritif for consumption by the prostitutes.

Millionaire

£12.00

Havana 3 years old rum, sloe gin, apricot brandy, lime juice and grenadine.

This is the original Millionaire Cocktail No. 1 from the Harry Cradock's 1930 "Savoy Cocktail Book". It is a lovely mix of sloe gin, apricot brandy and Jamaican rum.

Widow Kiss

£11.00

Apple Jack brandy, Benedictine liqueur, Yellow Chartreuse liqueur and Angostura bitters. Created by George Kappeler at New York City's Holland House Hotel. first published in his "Modern American Drinks" book in 1895.

Sazerac

£12.50

Redemption Rye, Absinth, angostura and Peychauds bitters.

Some claim it is the oldest known American cocktail, with origins in pre-Civil War in New Orleans. The defining feature of the Sazerac is its method of preparation, which commonly involves two chilled old-fashioned glasses. The first glass is swirled with a wash of absinthe for its flavor and strong scent. The second glass is used to combine the remaining ingredients, which are stirred with ice, then strained into the first glass.

Income Tax

£11.00

Sipsmith gin, Noilly Prat, Martini Rosso and orange juice.

Origins and time of creation are unknown. Some have surmised that since TAXES can sometimes be a BITTER experience, the addition of bitters to the BRONX cocktail are what gave the Income Tax Cocktail it's name. Plausible but not definitively known.

Martinez

£9.50

Old tom Gin, Martini Rosso, Maraschino liqueur and Angostura bitters.

Martinez the Vermouth cocktail, from 1869, adds bitters, maraschino and a lemon twist to chilled vermouth, providing us with yet another alternative.

The first Martinez was almost definitely made with sweet vermouth and Old Tom gin, a sweeter, aged gin prevalent in the 1880.

ABSTRACT EXPRESSIONISM NEW YORK INSPIRED COCKTAILS

Ramos Fizz

£12.00

Sipsmith gin, egg white, double cream and orange flower water.

Also known as a "New Orleans Fizz. Henry C. Ramos invented the Ramos Fizz in 1888 at his bar, the Imperial Cabinet Saloon on Gravier Street, New Orlean.

Aviation

£12.00

Sipsmith gin, Crème de Violette, Maraschino liqueur and lemon juice.

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century. The first published recipe for the drink appeared in Ensslin's 1916s "Recipes for Mixed Drinks" book.

Mint Julep

£13.50

Maker's Mark, Angostura bitters and mint.

The mint julep is a mixed 18th century cocktail. As a bourbon-based cocktail, it is associated with the American South and the cuisine of the Southern United States in general, and the Kentucky Derby in particular.

Vieux Carré

£12.50

Redemption rye whisky, Courvoisier, Benectidine, Martini Rosso and Peychauds bitters

This drink was invented in 1938 by Walter Bergeron, the head bartender at the Monteleone Hotel in New Orleans, and is named after the French term for what we call "The French Quarter" ... le Vieux Carré ("Old Square").

Manhattan

£12.00

Canadian Club, Antica Formula and dash of Angustura bitters.

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Lain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated - "the Manhattan cocktail". However, Lady Randolph was in France at the time and pregnant, so the story is likely a fiction, or maybe not?

Monday to Friday from Tea o'clock till 7pm, Two for One cocktails.

Monkey Shoulder	25ml	50ml
Compass Box Asyla	£5.50	£9.00

Maccallan Gold	25ml	50ml
Glenkinchie 12yr	£5.50	£10.00
Balvenie Single Barrel 15yr	£5.90	£10.00
	£9.00	£13.00

Makers Mark	25ml	50ml
Jack Daniels	£5.50	£9.75
Woodford Reserve	£5.30	£8.00
	£5.50	£10.00

Hendricks	25ml	50ml
Sipsmiths London dry gin	£5.00	£9.50
Tanqueray No10	£5.50	£9.00
Dodd’s	£5.75	£11.00
Bombay	£5.75	£11.00
	£6.50	£11.50

Tapatio Blanco	25ml	50ml
Tapatio Reposado	£5.00	£9.00
Don Julio Anejo	£5.25	£10.00
	£6.50	£12.00

£12.00

Sipsmith Gin, lemon juice, sugar syrup topped up with sparkling wine.
The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris - later Harry's New York Bar, by barman Harry MacElhone.
The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

£10.00

Plantation 3 stars, Luxardo Maraschino Liqueur, pineapple and greanadine.
A Mary Pickford is a Prohibition era cocktail. Named for Canadian-American film actress Mary Pickford (1892–1979), it is said to have been created for her in the 1920s by either Eddie Woelke or Fred Kaufmann at the Hotel Nacional de Cuba on a trip she took to Havana with Charlie Chaplin and Douglas Fairbanks.

£10.00

Sipsmith vodka, lime juice, ginger syrup topped up with ginger beer.
The cocktail was invented in 1941 by John G.Martin in Manhattan but "stalled" on the West Coast for the duration. The birthplace of "Little Moscow" was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer was railing over the plains to give New Yorkers a happy surprise.

£12.50

Redemption rye, Amerpicon, Noilly Prat and Maraschino liqueur.
One of five cocktails named for the boroughs of New York City, along with the Bronx, the Manhattan, the Queens and the Staten Island Ferry. It resembles a Manhattan, but with a specific type of bitters and the addition of Maraschino liqueur. It largely fell into obscurity after the end of Prohibition, but experienced a resurgence in the 1990s.

£12.00

Woodford Reserve, Martini Rosso and Campari.
The boulevardier cocktail is an alcoholic drink composed of bourbon, sweet vermouth and campari. Its creation is ascribed to Erskine Gwynne, an American-born writer. The boulevardier is similar to a Negroni, sharing two of its three ingredients. It is differentiated by its use of bourbon whiskey as its principal component instead of gin.

Monday to Friday from Tea o’clock till 7pm, Two for One cocktails.