

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

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)*

Buchannan's Artisan cheese plate	£11.50
Chapel and Swan smoked salmon with purple radish, fennel and soda bread	£10.50
Super food salad (v) <i>Tender stem broccoli, edamame bean, quinoa, pomegranate, avocado, roasted datterini tomatoes and toasted seeds</i>	£10.50
Romaine lettuce with buttermilk dressing (v) <i>Add: crushed avocado / hot smoked salmon / roast chicken / poached egg for £2.50</i>	£9.50

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

Truffled mac 'n' cheese	£9.50
Reuben Sandwich with Mayfield swiss and pickles	£10.50
Spelt risotto with chanterelle mushrooms and spring leeks (v)	£15.00
Steak burger, brioche bun, smoked streaky bacon and Montgomery cheddar with chips	£14.50
Cumbrian chicken, sprouting broccoli, baby onions and gremolata	£18.50
Cornish brill with lentils and rainbow chard	£19.50
Rump of Herdwick lamb with black cabbage winter tomatoes and salsa verde	£21.50

SIDE DISHES *(Served between 12.00-2.45pm and 5.30pm-9.30pm Mon-Sat)*

Grilled gem lettuce	£4.50
Steamed ratte potatoes	£4.50
Roasted cauliflower with raclette	£4.50
Butter leaf salad	£4.50
Chips with black garlic aioli	£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

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
Jean-Paul Deville Vintage 2005		£63.00
Ruinart 'Blanc de Blancs', Reims, Champagne NV		£95.00

WHITE	175ml	Bottle
Cotes de Gascogne Blanc, Lesc, France, 2015	£5.75	£23.00
Trebbiano D' Abruzzo, Cantina Frentano, Italy, 2015	£6.50	£25.00
Picpoul de Pinet, Chateau de la Mirande, Languedoc, France, 2015	£7.50	£28.50
Sauvignon de Touraine, Domaine Guy Allion, France, 2015	£8.00	£29.00
Albarino San Campio, Bodegas Terras Gauda, Spain, 2015	£9.75	£36.00
Sancerre, Domaine Gerad Fiou, Loire Valley, France, 2014	£11.50	£46.00
Framingham Sauvignon Blanc, Marlborough, New Zealand, 2015		£36.50
Chablis 1er cru, Domaine Colette Gros, France, 2015		£48.00

RED	175ml	Bottle
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
Priorat 'S', Sao del Coster, Spain, 2015	£12.00	£44.00
Saint-Emilion Grand Cru, Chateau La Croix Chantecaille, France, 2011	£12.50	£50.00
Hochar Pere et Fils, Chateau Musar, Gazir, Lebanon 2011		£40.00
Barolo Brico Boschis, Tenuta Cavallotto, Piemonte, 2009		£75.00

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

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
Darroze 8 ans d'Age Bas Armagnac	£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
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
Hallett's, Welsh whole apple cider	(6% abv) Wales	£6.00

THE ACADEMICIANS' ROOM SPECIALS

This month we have prepared for you a selection of Russian vodka's in a classic martini cocktail of your choice.

Russian Standard

Following Dmitri Mendeleev's tried and trusted formula, which was commissioned by Tsar Alexander III in the late 19th century, it combines traditional winter wheat with the soft sub-zero glacial water from Lake Ladoga.

The Jewel of Russia

The Jewel of Russia brand uses a blend of hard winter wheat and rye using water drawn from deep artesian wells. It is distilled 5 times, then filtered 5 times, each using the usual Russian method of paper, sand, then finally through specially-modified charcoal made from the stones of peaches and apricots, a special technique of the Chernogolovka distillery.

Tsar Ivan the Terrible

A traditional style luxury vodka, Ivan the Terrible uses the finest Russian winter wheat. This type of wheat is more robust and flavorful than other types, due to its ability to withstand severe frosts. Its quality remains unchanged for decades, consistently producing spirit with excellent aroma and flavor. An important element contributing to Ivan's superb taste is the water. It comes from the Lake Ladoga in the ecologically clean region northwest of St Petersburg and is re-known for purity and softness.

Dry Vodka Martini £12.50

Vodka stirred with a drop of Noilly Prat dry vermouth.

Wet Vodka Martini £12.50

Vodka stirred with Noilly Prat dry vermouth.

Dirty Vodka Martini £12.50

Vodka stirred with Noilly Prat dry vermouth and olive brine.

Vesper Martini £12.50

Vodka stirred with Gin and Lillet Blanc dry vermouth.

RUSSIAN REVOLUTION INSPIRED COCKTAILS

White Russian £10.50

Vodka with Kahlua coffee liqueur and double cream.

Black Russian £10.50

Vodka with Kahlua coffee liqueur.

Moscow Mule £10.00

Vodka with lime juice, ginger syrup topped up with ginger beer.

Caipiroska £11.00

Vodka with lime and sugar syrup.

Mango Siberian Sunrise £11.50

Vodka shaken with lime juice, sugar syrup and mango.

AMERICA AFTER THE FALL INSPIRED COCKTAILS

75 Cocktail £12.00

Sipsmiths gin shaken with lemon juice and sugar syrup topped up with champagne.

Millionaire £12.00

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

Boulevardier £12.00

Canadian Club stirred with Campari and Antica Formula sweet vermouth.

Manhattan £12.00

Canadian Club stirred with Antica Formula and dash of Angostura bitters.

Sazerac £12.50

Bullet's Rye stirred with Angostura and Peychauds bitters.

Served in Absinth rinsed glass.

Monkey Shoulder
Compass Box Asyla

25ml 50ml
£5.50 £9.00
£5.50 £9.00

Maccallan Gold

Glenkinchie 12yr

25ml 50ml
£5.50 £10.00
£5.90 £10.00

Makers Mark

Jack Daniels

Woodford Reserve

25ml 50ml
£5.50 £9.75
£5.30 £8.00
£5.50 £10.00

Hendricks

Sipsmiths London dry gin

Tanqueray No10

Bombay

25ml 50ml
£5.00 £9.50
£5.50 £9.00
£5.75 £11.00
£6.50 £11.50

Tapatio Blanco

Tapatio Reposado

Don Julio Anejo

25ml 50ml
£5.00 £9.00
£5.25 £10.00
£6.50 £12.00

Absolut Blue Vodka shaken with homemade gingerbread syrup and egg white.

£12.00

Sipsmiths gin stirred with Campari and Antica Formula sweet vermouth.

£12.00

Sipsmiths gin shaken with Crème de Violette, Maraschino liqueur and lemon juice.

£12.00

Plantation Original Dark rum with lime juice and ginger beer.

£12.00

Bullets Rye shaken with lemon juice, homemade ginger syrup, mint, raspberries and a drop of sugar syrup.

£14.50

Olmecca Altos tequila shaken with Cointreau liqueur and lime juice.

£12.00

Aperol, Cava 'Brut Nature' and soda water.

£12.00

Courvoisier V.S brandy, brown sugar, Angostura bitters topped up with Jean-Paul Deville Brut Champagne.

£14.00

Absolut Blue vodka shaken with St-Germain Elderflower liqueur topped up with Jean-Paul Deville Brut Champagne.

£14.50

Monday to Friday from 5pm till 7pm cocktails are Two for One.

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 £2.50	Double £3.00
Americano		£3.00
Macchiato		£3.00
Cappuccino		£3.00
Flat White		£3.00
Latte		£3.00
Mocha		£3.00
Hot chocolate		£3.00

CLASSIC AFTERNOON TEA

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

CHAMPAGNE AFTERNOON TEA

Classic afternoon tea with a glass of Jean-Paul Deville carte noir champagne	£25.00
--	--------

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

Hot apple pie with vanilla custard	£6.50
Maple roasted pineapple with coconut sorbet	£6.50
Poached Yorkshire rhubarb with vanilla panna cotta	£6.50

CAKES *(Served between 10.00am-5.00pm Mon-Sun)*

Chocolate & hazelnut cookie	£1.95
Pecan, oatmeal and cranberry cookie	£1.95
Blueberry muffin	£3.60
Chelsea bun	£3.60
Lemon drizzle cake	£4.95
Carrot 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.