

The Academicians' Room Food Menu

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

Noccellara olives (v)	£3.50
Smoked almonds (v)	£3.50
Homemade sourdough with Longmans butter	£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
Chicken salad with romaine lettuce and salad cream dressing	£11.50

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

Norfolk asparagus with sauce gribiche and dandelion (v)	£8.00
Burrata with heirloom tomatoes and pesto (v)	£8.50
Tortellini with courgette and pine nuts (v)	£10.50
Veal burger, brioche bun, radicchio, red onion and chips	£14.50
Monkfish cheeks fritters with chips and lemon aioli	£15.50
Free range pork chop with summer vegetable slaw	£16.50
Chicken supreme with corn purée spring leeks and tomato salsa	£17.50

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

Wilted gem lettuce	£4.50
Steamed Jersey Royals potatoes	£4.50
Broccoli with peas & broad beans	£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

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
Blenheim Palace still mineral water	Glass £2.00	Bottle £3.50
Blenheim Palace 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	£2.50
Double espresso	£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
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CHAMPAGNE AFTERNOON TEA

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

Pink grapefruit, orange and pomegranate salad	£6.50
Lemon meringue pie with Kentish raspberries	£6.50
Chocolate & hazelnut doughnuts with hot chocolate sauce	£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.

THE ACADEMICIANS' ROOM

WINE LIST

SPARKLING AND CHAMPAGNE

	125ml	Bottle
Cava 'Brut Nature', Dominio de Tharsys, Requena, Spain NV	£6.75	£30.00
J.J. Bulle Blanche, Luberon, France, 2016		£35.00
J.J. Bulle Rose, Luberon, France, 2016	£7.00	£35.00
Rose Frizant, Mas de Daumas Gassac, Languedoc, 2015		£44.00
Jean-Paul Deville Brut Champagne NV	£11.00	£55.00
Jean-Paul Deville Vintage Champagne 2005		£63.00
Ruinart 'Blanc de Blancs', Reims, Champagne NV		£95.00

WHITE

	175ml	Bottle
Cotes de Gascogne Blanc, Lesc, France, 2015	£6.00	£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

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
Valpolicella Classico 'Saseti', Monta dall'Ora, Veneto, 2014	£9.50	£35.00
Saint-Emilion Grand Cru, Chateau La Croix Chantecaille, France, 2011	£12.50	£50.00

ROSE

	175ml	Bottle
JJ Rosé Luberon, La Domaine Des Jeanne, France 2016	£7.50	£27.00
Reserve de Gassac, VdP de l'Herault, Languedoc, France 2016		£27.00

RUM

	25ml	50ml
Plantation 3 Stars	£5.00	£9.00
Havana 3yo	£4.50	£8.00
Mount Gay Eclipse	£5.50	£9.50
Kraken Dark Spiced Rum	£5.00	£9.50
Captain Morgan Spiced	£4.50	£8.00
Myers's Original Dark	£5.00	£9.00
Trois Rivières Ambre	£8.00	£15.00

BRANDY / COGNAC

	25ml	50ml
Courvossier V.S	£4.50	£8.00
Calvados du Pays d'Auge Roger Groult 3 ans d'Age	£5.50	£9.50
Darroze 8 ans d'Age Bas Armagnac	£6.00	£11.00
Remy Martin XO	£15.00	£32.50
Hine Antique XO	£13.70	£25.50

VODKA

	25ml	50ml
Belvedere	£5.50	£9.50
Sipsmith Sipping	£5.00	£9.00
Koniks Tail Grain & Rye	£5.00	£9.00
Grey Goose	£6.00	£11.00

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% abv) Hackney	£6.00
Hallett's, whole apple cider	(6% abv) Wales	£6.00

THE ACADEMICIANS' ROOM

SIGNATURE COCKTAILS

Primavera

£12.00

Light, fresh and crisp.

Blueberry infused Sipsmith vodka shaken with cucumber, lemon juice, lavender syrup and chocolate bitters.

The son of a man

£11.00

Long, fresh, crisp with apple and mint notes.

Sipsmith gin shaken with apple infused Sauvignon Blanc, cucumber, mint, honey and elderflower syrup.

Composition #8

£11.00

Smooth velvety with fruit notes.

Dry apricot infused Sipsmith gin shaken with Orange Curacao, lemon juice and a dash of peach liqueur.

The garden of earthly delights

£12.00

Smooth and elegant.

Sipsmith gin shaken with beer syrup, lemon juice, juniper berries and celery infused elderflower.

Topped up with Jean-Paul Deville Brut Champagne.

The splash

£12.00

Rich, with notes of almond and citrus, smoky and nutty finish.

Glenkinchie 12yo and Jameson whiskey shaken with lemon juice, dash of Campari, almond and pomegranate syrup. Topped up with splash of tonic water.

Velazquez

£11.00

Light, smooth with smoky notes.

Buffalo Trace burbon and Antica Formula sweet vermouth stirred with oolong and earl grey blue star tea syrup.

Whaam!

£11.00

A twist on the "Old Fashion" with chocolate notes

Dark rum stirred with Pedro Ximenez sherry, chocolate bitters and Crème de Cacao.

THE ACADEMICIANS' ROOM

SIGNATURE COCKTAILS

L'Aurore

£11.00

The sweet velvety notes of cassis and peach balance the bubbles.

Aba Pisco shaken with Crème de Peche, Crème de Cassis and pepper honey.

Topped up with Jean-Paul Deville Brut Champagne.

Guernica

£12.00

Smooth, velvety with sweet and sour fruit notes.

Altos Silver tequilla shaken with St-Germain elderflower liqueur, lime juice, agave, fresh strawberries and basil.

Starry night

£11.00

A twist on the Negroni, rich and light with smoky notes.

San Cosme mezcal with Cocchi Americano dry vermouth and Campari.

Mona Lisa

£12.00

Rich, complex with sweet, sour and savory notes.

Sagatiba cachaca shaken with fresh grapes, blue cheese tincture, lemon juice, Chambord liqueur.

Nighthawks

£11.00

Rich velvet, with notes of cacao, vanilla, apricot and long lingering finish.

Cocoa beans infused Courvoisier V.S brandy stirred with fruity liqueur mix and topped up with tonic water.

Aged Negroni

Our limited composition of classic Negroni cocktail.

Sipsmith Gin, Antica Formula sweet vermouth, Campari and herbs.

CLASSICS COCKTAILS AVAILABLE UPON REQUEST

Monkey Shoulder	£5.50	£9.50
Chivas Regal 12yr	£5.50	£9.50
Compass Box Asyla	£6.00	£10.50

Maccallan Gold	£6.00	£10.50
Glenkinchie 12yr	£6.50	£11.50
Lagavulin 16yr	£8.00	£14.50

Makers Mark	£5.50	£9.50
Jack Daniels	£5.00	£9.00
Woodford Reserve	£5.50	£9.50
Buffalo Trace	£5.00	£9.00
Canadian Club	£4.50	£8.00
Bulleit Rye	£6.00	£10.50

Hendrick’s	£5.50	£9.50
Sipsmith	£5.50	£9.50
Bombay Sapphire	£5.00	£9.00
Plymouth	£5.00	£9.00
Tanqueray	£5.50	£9.50
Tanqueray No10	£6.00	£11.00

Olmeca Altos Silver	£5.00	£9.00
Olmeca Altos Reposado	£5.50	£9.50
Don Julio Anejo	£6.50	£12.00

Rioja Blanco `Pharos`, Bodegas Classica, Rioja, Spain, 2015 <i>This White Rioja is a 100% Viura.</i> <i>It is crisp and dry with some depth and complexity.</i> <i>Ideal with richer tapas, seafood and chicken.</i>	£27.00
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Mâcon-Fuissé “Bois de la Croix”, Domaine Thibert, France. 2015 <i>Chardonnay with hints of hay and fresh pear blossom.</i> <i>Ideal with Fish, shellfish, chicken and pork.</i>	£35.00
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Domaine Bergeres Anjou Blanc, France, 2010 Organic <i>A complex, savory dry Chenin Blanc.</i> <i>On the nose notes of apples, pears, minerals, wax and dry straw.</i> <i>Mouth is savory and minerally, quiet dry with herb-tinged apple fruit.</i> <i>This wine is perfectly matched with fish and chicken dishes.</i>	£50.00
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Cabernet Shiraz, Stelvin, Brookford Estate, Australia, 2015 <i>Brookford Estate is a juicy blend of Shiraz and Cabernet Sauvignon.</i> <i>Medium bodied on the palate with generous notes of chocolate, mocha, cassis and blackberry.</i> <i>Great with beef or lamb.</i>	£25.00
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Cotes du Rhone Rouge `Mathilde`, Clos Saint Michel, Châteauneuf-du-Pape, France, 2013 <i>Grenache and Syrah grapes with notes of cassis, black olives and spice.</i> <i>It is a rich and warming wine.</i>	£32.00
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Vinum Cabernet Sauvignon, Stellenbosch, South Africa, 2012 <i>Delicious Cabernet Sauvignon, which is oozing with layers of juicy blueberry, roast coffee beans and cigar box warmth.</i> <i>Worth trying with lamb.</i>	£48.00
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