

THE ACADEMICIANS' ROOM

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Opening Hours

Monday	10.00am–6.00 pm
Tuesday	10.00am–11.30pm
Wednesday	10.00am–11.30pm
Thursday	10.00am–11.30pm
Friday	10.00am–11.30pm
Saturday	10.00am–11.30pm
Sunday	10.00am–6.00 pm

For all booking enquiries please contact 020 7300 5880. To RSVP to any of the member events or purchase tickets where applicable please contact the membership team on 020 7300 5920 or via email at academiciansroom@raarts.org.uk

Day Menu

12.00–6.00pm

Snacks

Olives | £3.50

Smoked almonds | £3.50

Sourdough roll with butter | £3.00

Small Plates

Burrata with mixed squash and hazelnut dressing (v) | £10.00

Mushrooms on grilled sourdough with poached egg and tarragon (v) | £8.50

Thyme marinated chicken and kale salad | £9.00 Large | £11.50

St. Ives smoked salmon, lemon crème fraîche, keta caviar and soda bread | £10.50

Chicken liver pâté with fig relish, caper berries and sourdough toast | £10.50

Chicory and stilton salad (v) | £7.50 Large

Large plates

Pumpkin and sage tortelloni with blue cheese cream sauce | £13.50

Pan fried cod with clams, samphire and Jerusalem artichokes | £19.00

Chicken Supreme potato gratin, purple cabbage and thyme jus | £18.50

Grilled ribeye steak tagliata | £23.50

Sides | £5.00

Sauté black cabbage | Chip & aioli | Spiced cauliflower | Potato gratin

Dessert | £6.50

Chocolate and salted caramel tart and crème fraîche

Braeburn apple crumble with hazelnut and custard

Selection of British cheeses apple chutney and crackers | £12.50

Single Malt Whisky | 25ml

Glenmorangie 10yo £5.00

Laphroaig 10yo £6.50

Macallan Gold £6.00

Talisker 10yo £5.00

Achentoshan three wood £5.00

Ardbeg £6.00

Blends & Bourbon | 25ml

Copperdog £6.00

Buffalo trace £5.00

Bullet Rye £5.50

Woodford Reserve £5.50

Jack Daniel's Single barrel £7.50

Rum | 25ml

Plantation 3yo £5.00

Plantation Original Dark £5.00

Goslings Black Seal £5.50

Mount Gay £5.00

Kraken Spiced £5.50

Havana 7yo £5.00

Sagatiba £5.00

Brandy | 25ml

Courvossier V.S £5.00

Pierre Ferrand Cognac £6.00

Remy Martin XO £15.00

Hine Antique XO £13.50

Aperitif, Digestive & Amaro | 50ml

Sipsmith London cup £8.00

Carpano Antica Formula £8.00

Aperol £6.00

Campari £6.00

Port & Sherry | 75ml

Quinta do Vallado 10yo Tawny £6.00

Alvear Pedro Ximenez 2014 £7.00

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

Gin 25ml	
RA x ELLC London Dry	£5.50
Hepple	£6.00
Portobello rd	£5.00
Hendricks	£5.00
Tanqueray No.10	£6.00
Sipsmith Sloe	£5.00
Fishers	£6.00
Cotswalds	£6.00
Vodka 25ml	
Sipsmith Barley	£5.00
Black Cow	£5.50
Vestal	£5.50
Konik's tail	£5.50
Grey Goose	£6.00
Mezcal 25ml	
Montelobos	£6.50
Pisco 25ml	
Pisco ABA	£5.00
Tequila 25ml	
Olmecca Blanco	£5.00
Olmecca Reposado	£5.50
Don Julio Anejo	£6.50

Afternoon Tea 3-6pm

Classic Afternoon Tea | £18.50

A selection of homemade finger sandwiches & mini cakes with a buttermilk scone, Cornish clotted cream & Peyton and Byrne jam, served with a choice of our fine teas

Champagne Afternoon Tea | £25.00

Classic afternoon tea with a glass of Jean-Paul Deville Carte Noir Champagne

Cakes | Served between 10.00am-5.00pm

Baked fresh daily, while stocks last

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

Coffee

Made with 100% Arabica beans

Espresso | £2.70

Americano | £3.00

Macchiato | £3.00

Flat White | £3.40

Café Latte | £3.20

Cappuccino | £3.20

Mocha | £3.80

Hot Chocolate | £3.80

Pot of Fine Loose Leaf Tea

English Breakfast | £3.10

Spicy, with an elegant taste, lightly sweet

Earl Grey Blue Star | £3.10

Precious tea from China and India infused with bergamot oil

Darjeeling 1st Flush | £3.60

The 1st picked leaves (Flush) are regarded as the 'Champagne' of tea

Jasmine Pearls | £3.60

This is simply the highest quality Jasmine tea in China

Organic Fog | £3.60

Superior Fog tea grows in the uppermost mountains of Jiangxi Province, China

Assam 2nd Flush | £3.60

A smooth brew with classic malty finish

Lapsang Souchong | £3.60

Rich, dark and peaty flavour with the classic smoky taste

Venetian Rose | £3.60

Black tea from China and Ceylon with the delicacy of fine rose buds

Wild Berries | £3.60

The richness of blackcurrants, blueberries, elderberries, strawberry & raspberry pieces

Peppermint | £3.60

Incredible cleansing freshness from the freshest mint tips

Camomile | £3.60

Light, soft and floral sweet and famed for its relaxing properties

Rosé

Glass | Bottle

Reserve Mass de Daumas Gassac France | 2016

| £27.00

Domaine de Jeanne, Luberon, France | 2017

£7.00 | £29.00

Red

Glass | Bottle

Nero d'Avola, Sicily, Italy | 2016

£6.25 | £25.00

Riva Leona Barbera, Piedmont, Italy 2016

£7.00 | £26.00

Sant Julia, Malbec, Mendoza, Argentina | 2016

£8.00 | £32.00

Bordeaux Superieur, Chateau Maine Martin, France

£9.00 | £34.00

Petit Clos Pinot Noir, Marlborough, New Zealand | 2014 £11.00 | £48.00

Please note vintages and availability may vary. 125ml serve available upon request

Sparkling	Glass Bottle
RA X Coates & Seely English Brut, Hampshire NV	£11.00 £66.00
Cava 'Brut Nature', Dominio de Tharsys, Requena NV	£6.00 £32.00
Jean Paul Deville Vintage France 2006	£72.00
Ruinart Rose, Champagne, France NV	£120.00

White	Glass Bottle
Tuffolo Gavi DOCG, Piedmont, Italy 2017	£6.50 £25.00
Gran Cerdo Blanco, Rioja, Spain 2016	£7.00 £28.00
Pinot Grigio Tobolino, Trentino Italy 2016	£8.00 £ 29.00
Picpoul de Pinet, Chateau de la Mirande, Languedoc, France 2018	£8.00 £30.00
Sauvignon de Tourraine Domaine Guy Allion, Loire, France 2016	£8.00 £31.00
Petit Chablis, Gerard Trembay, Burgundy, France 2016	£12.00 £45.00

Beers
Freedom British Lager, Abbots Bromley, Staffordshire 4.0% £5.00
Siren Undercurrent Pale Ale, Finchampstead, Berkshire 5.4% £6.00
Wiper & True, Amber Pale, Bristol 5.4% £6.00
Hawkes Urban Orchard Apple Cider 4.5% £5.00

Non-alcoholic Cocktails
Seedlip & Tonic £6.00
<i>Seedlip garden 108 and Indian tonic with pea shoots</i>
Rhubarb Brew £5.00
<i>Rhubarb reduction with fresh lemon soda and basil</i>
Ginger Buck £5.00
<i>Host ginger beer, fresh lime and bitters</i>
Wildberry and mint iced tea £4.50
<i>Cold brew wild berry ice tea with fresh mint</i>
Virgin Mary £6.00
<i>Worcestershire, lemon, tomato juice and celery</i>

Mixers
Lemonade / Tonic / Ginger Ale / Ginger Beer/ Soda £3.00
Coke £3.00 Diet Coke £2.75

Water
Blenheim Palace Mineral Water Still / Sparkling
Glass £2.00 Bottle £3.50

Juices
Fresh Orange £3.50 Apple £3.00 Cranberry £3.50 Tomato £2.80

Academicians' Libations

Royal Gin Fizz | £12.00

RA x ELLc London Dry Gin with lemon, lime and RA x Coates & Seely English Brut

The Academy Punch | £10.00

RA x ELLc London Dry Gin, Sherry, Triple Sec, peach, lemon, ginger

If These Walls Could Talk | £10.00

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

RA G&T | £12.00

RA own label gin with indian tonic and pink grapefruit and rosemary

Glass of RA Fizz | £11.00

RA x Coates & Seely English Brut Hampshire

Keeper's Classics

Burlington Breakfast martini | £12.00

RA Gin, Solerno and Burlington Marmalade and citrus

Bramble | £11.00

RA Gin, lemon and crème de mure over crushed ice

Charlie Chaplin | £10.00

Sipsmith Sloe Gin, apricot brandy and lime

Tommy's Margarita | £10.50

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

Hemmingway Daiquiri | £10.50

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

Tom Collins | £11.50

RA x ELLc London Dry Gin, fresh lemon, topped up with soda

RA Espresso Martini | £11.00

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

Mint Julep | £10.00

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

Old fashioned | £10.50

Buffalo Trace Bourbon, Angostura Bitters and a twist of orange

Whisky Sour | £11.00

Copperdog lemon, lime and egg white and bitters

Negroni | £11.00

RA x ELLc London Dry Gin, Antica Formula and Campari

El Diablo | £10.00

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