

# GREEN ROOM

AT THE KEEPER'S HOUSE

## BRUNCH

10am–11:30am

Croissant with marmalade or  
strawberry preserve £2.60

Blueberry muffin £3.80

Chelsea bun £3.15

Scrambled eggs, cherry tomatoes on  
sourdough toast £6.00

Smashed avocado with coriander salsa  
and dukkha on sourdough £7.50

Eggs Benedict: ham, hollandaise on  
English muffin £10.50

Eggs Royale: smoked salmon, hollandaise  
on English muffin £10.50

## EXHIBITION-INSPIRED COCKTAILS

### Pink Enthusiast

Grey Goose vodka, creme de mure,  
Pernod, lime juice, honey syrup, egg  
white, fresh blackberry, £9.50

### Bijou

Courvoiser cognac, Grand Marnier,  
Green Chartreuse, orange marmalade,  
Angostura bitters, Cava £9.50

### French 75

Tanqueray gin, sugar syrup, lemon juice,  
Champagne £11.50

## ALL DAY

Saturday–Thursday: 11:30–17:30 | Friday: 11:30–21:30

### SMALL PLATES

Soup of the day with multigrain  
mini baguette £6.00 (vegetarian)

Smoked salmon, lemon crème fraîche  
capers and rye bread £10.50

Chicken liver pate with seeded bread  
stick and red onion chutney £8.00

### SALADS

Roasted butternut squash with  
quinoa, feta, baby spinach,  
orange dressing £7.50 (vegetarian)

Kale, roasted beetroot, puy lentils,  
red peppers, balsamic dressing £7.50 (vegan)

Classic chicken Caesar with bacon £9.50

### SANDWICHES

Toasted vegetable focaccia £6.50 (vegan)

Fish fillet burger on charcoal bun with  
tartare sauce, cucumber and gem lettuce  
with fries £14.00

Croque monsieur £6.50

The Green Room BLT with fries £8.50

### MAINS

Wild mushroom and spinach pasta  
£11.50 (vegan)

Goat's cheese and red onion quiche with  
chicory salad £9.50 (vegetarian)

Fish pie with rainbow chard £12.00

Beef burger with tomato relish, lettuce,  
red onion, sour pickle, fries £11.50  
Add bacon / Cheddar / Stilton / £1.50

### SIDES

Bread and butter £3.00

Truffle chips, Parmesan and parsley £5.00

Cauliflower and cheese £5.00

Mixed leaf salad, house dressing £4.00

Seasonal greens, chilli and garlic £4.50

### DESSERTS

Apple pie with vanilla ice cream £6.50

Hazelnut brownie with caramel sauce and  
vanilla ice cream £6.50

Clementine and blood orange  
cheesecake £6.50

## AFTERNOON TEA

15.00–17.30

£21.00pp | £28.00pp with a glass of  
Jean-Paul Deville Champagne

A selection of finger  
sandwiches including:  
Salmon, cucumber and  
crème fraîche;

Honey roast ham and wholegrain  
mustard mayonnaise;

Egg mayonnaise and cress;  
cave aged Cheddar with  
plum chutney.

Freshly baked scone with clotted  
cream and strawberry preserve

Assortment of Peyton and Byrne  
mini cakes, pastries and macaroons

Your choice of fine loose leaf tea  
(see overleaf) or coffee

## CREAM TEA

Scone, clotted cream and jam  
with tea or coffee £6.50

Selection of Peyton and Byrne  
cakes and tarts - please ask your  
waiter for today's selection

All our dishes are made in an environment where nuts and gluten are present, please speak to your waiter for more information on allergens in our food. All dishes are subject to availability.



## SPARKLING

Jean Paul Deville, Brut Champagne NV, France | 12%

Cava 'Brut Nature', Requena NV, Spain | 11.5%

   
£11.00 | £55.00  
£6.75 | £30.00

## WHITE

Ciello Bianco, Sicily, Italy, 2018 | 12.5%

Riff, Pinot Grigio, Tre Venezie, Italy, 2018 | 11%

Les Nuages Sauvignon Blanc, Loire, France, 2016 | 12.5%

Journey's End Chardonnay, South Africa, 2018 | 13.5%

    
£5.50 | £14.00 | £20.00  
£9.00 | £26.00 | £35.00  
£8.00 | £23.00 | £30.00  
£9.00 | £26.00 | £35.00

## ROSÉ

Reserve de Gassac, France | 12.5%

Elegance, Cotes de Provence, France, 2018 | 12%

    
£7.00 | £20.00 | £30.00  
£8.50 | £23.50 | £32.00

## RED

Matos Red, Tempranillo, La Mancha, NV, Spain | 12%

Tilia Malbec, Argentina, 2018 | 13.5%

Les Nuages Pinot Noir, France | 12.5%

Brouilly, Domaine Cret des Garanches, France | 13%

    
£5.50 | £14.00 | £20.00  
£6.50 | £18.00 | £26.00  
£8.00 | £23.00 | £30.00  
£9.50 | £26.50 | £36.00

## SWEET WINES

Mombazillac, Domaine L'ancienne Cure, France, 2015 | 13%

   
£5.50 | ½ £22.00

## ALL DAY COCKTAILS

Mimosa: sparkling wine and orange juice £8.50

Bloody Mary: tomato juice, vodka, lemon, celery, Worcestershire £10.50

Virgin Mary: tomato juice, lemon, celery, Worcestershire £6.30

## Classic cocktails and soft drinks also available

Glass: 175ml | Carafe: 500ml | Bottle: 750ml

## BLACK TEA

### English Breakfast £3.10

The secret to a superlative British cuppa is getting the balance of black teas just right, from the robust and malty ones with their complex flavours, to the delicate and aromatic types that work on your taste buds and quench your thirst. When it comes to a proper British tea, accept no compromise. Also available in decaf.

*Origin: Sri Lanka, India, China*

### Earl Grey £3.10

Perhaps even more so than with English Breakfast tea, getting the right balance is essential to the perfect Earl Grey blend. Our superior version pairs the unique characteristics of fine Chinese and Indian black teas with the distinctive citrusy fragrance of bergamot oil. This produces a light and refreshing but full-bodied tea.

*Origin: India*

### Assam Second Flush £3.60

While the first flush Assam pickings produce the most delicate teas, the second flush leaves and buds give richer, maltier flavours and fruity notes.

*Origin: Assam Region, India*

### Darjeeling First Flush £3.60

At 1200 meters, the tea plantations of Darjeeling are cool and damp, the perfect environment for growing tea. Made with only the first flush of leaf buds, this subtle but characterful organic tea is rightfully known as the 'Champagne of teas'.

*Origin: Darjeeling, India*

## GREEN TEA

### Organic Fog £3.60

In the mountains of China's Jiangxi Province the ever-present mists envelop the tea plantations and create the perfect conditions for delicate sweet teas like this.

*Origin: Jiangxi Province, China*

## HERBAL & FRUIT INFUSIONS

### Chamomile £3.60

Freshly picked whole chamomile flowers, quickly dried to retain all their delicate, grassy flavour. A soothing, calming brew.

*Origin: Croatia*

## COFFEE

Espresso £2.70

Americano £3.00

Macchiato £3.00

Flat White £3.40

Caffe Latte £3.20

Cappuccino £3.20

Mocha £3.80

Hot chocolate £3.80

## JUICES

Pear, lemon and ginger £3.30

Carrot, apple & ginger £3.30

Fresh orange £3.25

Cloudy apple £3.25

Cloudy lemonade £3.25

Mineral water still /sparkling  
£2.10 Glass | £3.75 Bottle

Sydney Smirke RA knew how to build an artist's home. Nestled in the corner of the RA's Annenberg Courtyard, the Keeper's House is his sideways extension of the grand urban palace, Burlington House. Smirke's plans guaranteed residence for the Academy's Keeper and offered every nineteenth century convenience from the finest vaulted wine cellars to the Models' Staircase, a private external entrance giving direct access to the Keeper's studio at all hours for a select few.

Sensitively restored, the Keeper's House retains many details, from vaults to old ceiling beams and hearths originating from the 1660s. This history is matched with contemporary interiors designed by architect, David Chipperfield RA.

Hospitality remains at the core of this revitalised space, 'a home away from home' for Friends of the RA, Patrons, Royal Academicians and visitors.