

THE ACADEMICIANS' ROOM

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Opening Hours

Monday	Closed
Tuesday	10.00am-18.00pm
Wednesday	10.00am-18.00pm
Thursday	10.00am-18.00pm
Friday	10.00am-18.00pm
Saturday	10.00am-18.00pm
Sunday	10.00am-18.00pm

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

Academician's room menu

(Available from 11.00am – 17.30pm)

Sandwiches

Served on a white, granary or sour dough baguette

The RA club, Smoked chicken, bacon jam, avocado, truffle mayo, heirloom tomatoes | £ 7.00

Tuna, pickled cucumber | £ 5.50

Barber's cheddar, house pickle | £ 5.50

Beef Burger, Blue cheese, Balsamic Red onions, Mustard Mayo and Rocket | £8.50

Light lunch

Pan fried Chalk Stream Trout, Lemon Confit and Spinach Gazpacho | £9.75

Hot smoked Severn and Wye salmon tart, mixed leaf | £ 9.75

Poached Clarence Court Duck Egg on a Chicory, Radish and Watercress Salad | £7.95

Whole baby gem "Caesar" (with or without chicken) | £ 8.50 | £ 6.00

Sides

Skin on fries with truffle and parmesan | £ 3.75

Mini Caesar with chicken | £ 3.75

Summer vegetable salad | £ 4.25

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.

Single Malt Whisky | 25ml

Glenmorangie 10yo £5.25

Laphroaig 10yo £6.80

Macallan Gold £6.30

Talisker 10yo £5.25

Achentoshan three wood £5.25

Ardbeg £6.30

Blends & Bourbon | 25ml

Copperdog £6.30

Buffalo trace £5.25

Bullet Rye £6.30

Jack Daniel's Single barrel £7.80

Rum | 25ml

Plantation 3yo £5.25

Plantation Original Dark £5.75

Goslings Black Seal £5.75

Mount Gay £5.25

Kraken Spiced £5.75

Havana 7yo £4.70

Sagatiba £4.75

Brandy | 25ml

Courvossier V.S £5.25

Pierre Ferrand Cognac £6.30

Remy Martin VSOP £6.30

Aperitif, Digestive & Amaro | 50ml

Sipsmith London cup £8.30

Carpano Antica Formula £8.40

Aperol £6.50

Campari £6.30

Port & Sherry | 75ml

Pedro Ximenez CZ Emilio Hidalgo £9.30

Gin | 25ml

Hepple	£6.30
Portobello rd	£5.25
Hendricks	£5.25
Tanqueray No.10	£6.30
Sipsmith Sloe	£5.25
Fishers	£6.30
Cotswalds	£6.30
Monkey 47	£6.30

Vodka | 25ml

Sapling	£5.25
Absolut	£5.25
Sipsmith	£5.50
Black Cow	£5.80
Grey Goose	£6.00

Mezcal | 25ml

Montelobos	£6.80
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Pisco | 25ml

Pisco ABA	£5.25
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Tequila | 25ml

Olmecca Blanco	£5.25
Olmecca Reposado	£5.75

Cakes | Served between 10.00am-5.00pm

Baked fresh daily, while stocks last

Croissant | £2.25

Chocolate & hazelnut cookie | £2.85

Pecan & oatmeal cookie | £2.50

Cinnamon bun | £ 2.85

Jammy dodger | £ 2.00

(Gluten free and vegan cakes available, please ask your server)

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

Reve de Gassac, France | 2020

£33.00

Glass | Bottle

£8.25 |

Red

Nero d'Avola, Sicily, Italy | 2018

Riva Leona barbera, Piedmont, Italy 2018

Rioja Reserva, Gavanza, Spain | 2015

Sant Julia, Malbec, Mendoza, Argentina | 2018

Pinot Noir, Les Nauge, France | 2018

Glass | Bottle

£6.75 | £26.00

£7.30 | £28.00

£7.30 | £28.00

£8.75 | £33.00

£11.50 | £49.50

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

Sparkling

Pago de Tharsys, Cava, Spain | NV

Coates & Seely English Brut, Hampshire | NV

Jean Paul Deville Vintage France | NV

Ruinart Rose, Champagne, France | NV

White

Villa St Jean, Pay D'oc, France | 2018

Gran Cerdo Blanco, Rioja, Spain | 2018

Pinot Grigio Riff, Italy | 2018

Picpoul de Pinet, Chateau de la Mirande, Languedoc, France | 2018

Les Nuages Sauvignon Blanc, France | 2017

Petit Chablis, Vibrant, Burgundy, France | 2018

Glass | Bottle

£7.00 | £35.00

£13.50 | £66.00

| £73.50

| £126.00

Glass | Bottle

£6.80 | £26.00

£7.25 | £29.00

£7.25 | £29.00

£8.25 | £31.00

£8.50 | £32.00

£12.00 | £48.00

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

Beer / Cider

Camden Hells, UK | 4.6% | £5.50

Meantime London Pale Ale, UK | 4.3% | £ 5.00

Curious Apple Cider, UK | 5.2% | £5.50

Non-alcoholic Cocktails

Seedlip & Tonic | £6.30

Seedlip garden 108 and Indian tonic with pea shoots

Rhubarb Brew | £5.50

Rhubarb reduction with fresh lemon soda and basil

Ginger Buck | £5.25

Host ginger beer, fresh lime and bitters

Virgin Mary | £6.30

Worcestershire, lemon, tomato juice and celery

Softs

Soda Water | £2.90

Lemonade / Tonic / Ginger Ale / Ginger Beer | £3.20

Coke £3.20 | Diet Coke | £2.95

Water

Blenheim Palace Mineral Water | Still / Sparkling |

Glass £2.10 | Bottle £3.75

Juices

Fresh Orange £3.75 | Apple £3.25 | Cranberry £3.75 | Pineapple £3.25
| Tomato £4.80

Academicians' Libations

Aperol Spritz | £10.50

Aperol, Belsazar rose vermouth, prosecco and soda

RA Pina Colada | £11.00

Koko Kanu Rum, pineapple juice, coconut milk, double cream and lime juice

Les Miser-cassis | £10.00

British Cassis, lemon juice, prosecco and sugar syrup.

RA Rose Daiquiri | £11.00

Havana 3y Anejo, rose liquor, rose syrup, lime juice and apple juice

Lavender Pimms | £10.50

Pimms, Lavender syrup, lemon juice, fresh mint, garnished with Orange and Cucumber slices

Keeper's Classics

Burlington Breakfast martini | £12.60

Gin, Solerno and Burlington Marmalade and citrus

Bramble | £12.50

Gin, lemon and crème de mure over crushed ice

Charlie Chaplin | £10.50

Sloe Gin, apricot brandy and lime

Tommy's Margarita | £13.50

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

Hemingway Daiquiri | £10.50

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

Tom Collins | £12.00

London Dry Gin, fresh lemon, topped up with soda

RA Espresso Martini | £11.50

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

Mint Julep | £10.50

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

Old fashioned | £11.00

Buffalo Trace Bourbon, Angostura Bitters and a twist of orange

Whisky Sour | £11.50

Copperdog lemon, lime and egg white and bitters

Negroni | £11.50

London Dry Gin, Antica Formula and Campari

El Diablo | £10.50

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