

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

11.30–15.00pm

Snacks

Olives | £3.50

Smoked almonds | £3.50

Sourdough roll with butter | £3.00

Starters

Goat cheese, roasted golden beetroot salad with hazelnuts and pickled grapes

(v) | £7.50

St. Ives smoked salmon, kohlrabi remoulade, pickled mustard | £9.50

Chicken and wild mushroom terrine, red onion compote and seeded toast | 8.50

Mains

Harissa roasted cauliflower with minted yoghurt and dukkha (v) £12.50

Chicken Caesar wrap with chips and aioli | £10.00

Conchiglie with pesto cream sauce, shaved pecorino and micro rocket | £13.00

Breaded plaice burger with horseradish mayo, tomato cucumber and chips | £14.00

Soy glazed pork belly with kimchi slaw and crispy onions | £17.00

Sides | £5.00

Truffle and parmesan frites | Secret Farms mixed leaf salad| Green beans with cranberries and hazelnuts

Dessert | £6.00

Warm apple pie with vanilla mascarpone and caramel sauce

Chocolate bar with orange cream

Cornish Yarg with plum chutney and oatcakes

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 XO £15.00

Hine Antique XO £13.50

Aperitif, Digestive & Amaro | 50ml

Sipsmith London cup £8.30

Carpano Antica Formula £8.40

Aperol £6.50

Campari £6.30

Port & Sherry | 75ml

Quinta do Vallado 10yo Tawny £9.30

Alvear Pedro Ximenez de Anada 2014 £9.30

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	£5.80
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

Vodka | 25ml

Sipsmith	£5.50
Black Cow	£5.80
Absolut	£5.25
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

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 |

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 slice | £2.95

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

Reserve Mass de Daumas Gassac France | 2016

Glass | Bottle

| £28.00

Domaine de Jeanne, Luberon, France | 2017

£8.00 | £30.00

Red

Nero d'Avola, Sicily, Italy | 2016

Glass | Bottle

£6.75 | £26.00

Riva Leona Barbera, Piedmont, Italy 2016

£7.30 | £28.00

Sant Julia, Malbec, Mendoza, Argentina | 2016

£8.75 | £33.00

Bordeaux Superieur, Chateau Maine Martin, France

£9.50 | £35.00

Petit Clos Pinot Noir, Marlborough, New Zealand | 2014 £11.50 | £49.50

Sparkling

RA X Coates & Seely English Brut, Hampshire NV	Glass Bottle	£13.50 £66.00
Cava 'Brut Nature', Dominio de Tharsys, Requena NV		£6.75 £33.00
Jean Paul Deville Carte Noir France		£12.50 £55.00
Ruinart Rose, Champagne, France NV		£126.00

White

	Glass Bottle	
Tuffolo Gavi DOCG, Piedmont, Italy 2017		£6.80 £26.00
Gran Cerdo Blanco, Rioja, Spain 2016		£7.25 £29.00
Pinot Grigio Tobolino, Trentino Italy 2016		£8.25 £ 39.00
Picpoul de Pinet, Chateau de la Mirande, Languedoc, France 2018		£8.25 £ 31.00
Sauvignon de Tourraine Domaine Guy Allion, Loire, France 2016		£8.50 £32.00
Petit Chablis, Gerard Trembay, Burgundy, France 2016		£12.00 £48.00

Beers

Freedom British Lager, Abbots Bromley, Staffordshire 4.0% £5.25
Siren Undercurrent Pale Ale, Finchampstead, Berkshire 5.4% £6.30
Wiper & True, Amber Pale, Bristol 5.4% £6.30
Hawkes Urban Orchard Apple Cider 4.5% £5.50

Juices & Blends

Sparkling Elderflower | £5.25

Elderflower reduction with mint, fresh lime and soda

Fresh Lemonade | £5.25

Freshly pressed lemon juice with a touch of ginger & lemon and mint

Ginger Buck | £5.25

Fresh ginger, fresh lime, bitters and topped with ginger beer

Rhubarb Basil Fizz | £5.50

Rhubarb reduction with fresh lemon soda and basil

Virgin Mojito | £6.00

Fresh mint muddled with lime, sugar and topped with soda

Seedlip & Tonic | £6.30

Seedlip garden 108 and tonic with fresh lime

Virgin Mary | £6.30

Worcestershire sauce, lemon, tabasco, tomato juice and celery

Softs

London Essence Mixers

Soda | Rhubarb & Cardamom | Grapefruit & Rosemary £2.90

Lemonade / Sweet Citrus 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

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

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

Keeper's Signatures

Keepers Garden | £12.50

Fisher Gin with lemon, fresh cucumber and apple juice

Academicians Sling | £12.50

Fisher Gin, Cointreau, Vodka, cherry herring, grenadine, fresh lime, pineapple and bitters

If These Walls Could Talk | £11.50

Rhubarb reduction Fisher Gin fresh lemon soda, basil and grenadine

Shenkman Slower | £11.50

Absolut vodka, Elderflower, crème de violete, Lemon & Egg

Gormely-Inspired Cocktails

The Pepe Sour £10.75 | *Tio Pepe sherry, cognac, white wine and apricot brandy*

Marmalade Seniorita £10.75 | *Tio Pepe sherry, orange marmalade, brandy and cava*

Adonis £10.75 | *Tio Pepe sherry, Grand Marnier, Antica Formula and bitters*

Keeper's Classics

Strawberry & Basil Smash | £12.50

Absolut Vodka, Fresh strawberries and basil, lime and cranberry juice

Charlie Chaplin | £11.50

Sipsmith Sloe Gin, apricot brandy and lime

White Lady | £11.50

Fisher Gin, Cointreau, Fresh lime and lemon

Tommy's Margarita | £12.50

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

Hemmingway Daiquiri | £11.50

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

La Dolce Vita | £12.00

Absolut Vodka, peach liquor, fresh orange, bitters and prosecco

Espresso Martini | £11.50

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

Mint Julep | £11.00

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

Fisher Gin, Antica Formula and Campari

Smoked Negroni | £11.50

Mascal, Antica Formula and Campari

Aperol Spritzer | £11.50

Aperol, dash of lime juice, fresh orange and topped with prosecco

El Diablo | £11.50

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