

THE BAR

SANDWICHES

Pain au bois - toasted

Pain au bois sandwiches are served with tomato, cucumber and roquette salad

Smoked salmon, Gruyère cheese and fennel	£14
Cheese and ham, Savora mustard	£12
Pastrami, sauerkraut and cocktail sauce	£14
Prawn and rocket	£14

HOT

Classic steak sandwich with chips	£18
Club sandwich – corn-fed chicken breast, mayonnaise, bacon, egg and chips	£16
Croque Madame – baked ham and cheese with a fried hen's egg	£13
Croque Monsieur – baked ham and cheese	£12

PLATES

Tomato, olive and basil salad “Royale”	£14
Lobster cocktail, Mary Rose sauce	£25
Curried prawn skewers mint, parsley and lemon	£14
Spicy cornish crab salad, quail egg	£15
Tuna tartare	£14
Smoked “Royal” fillet of salmon, green tabasco, caraway and orange	£16
Cured sea scallops, avocado and hazelnuts	£16
Parma ham and melon	£15
Warm Grilled Marinated Chicken “Caesar” Cucumber and shallot-herb marinade	£13
Spiced Lamb Fillets, mint yoghurt	£14
Foie gras beef burger “Rossini” Confit tomato sauce	£15
Carpaccio of beef, pickled walnuts and onions	£16

DESSERTS

Chocolate “Royale”	£7
Sweetmeats	£4
Seasonal cheesecake	£5
Pistachio and apricot Opéra Gateau	£8

Cocktails

CHAMPAGNE

- Pompadour** £18
Belvedere vodka, passion fruit and vanilla liqueur, fresh grape and passion fruit, Champagne
- Purple Pearl** £18
Doorly's 3 year old white rum, crème de mure, blackberries, dash of orange bitter, Champagne
- Brut** £18
La Fée Absinthe, Lillet Blanc, Angostura bitters, Champagne
- Sip** £18
Infused Sipsmith London Dry gin with ginger and lemon, La Fée Absinthe, pear purée, Champagne
- Bloody Mary** £18
Belvedere Bloody Mary vodka, fresh chilli, Champagne
- Moonwalk** £18
Mandarine Napoléon, orange flower water, grapefruit bitters, Champagne
- Lemon Indulgence** £18
Fifty Pounds gin, sweet lemon mouse, fresh mint, Champagne
- Air Street Cobbler** £18
Sugar, orange and lemon peel, Champagne
- Chocolat** £18
Brionnet crème de cacao vanilla, syrup, oranges essence, Champagne
- Buck's Fizz, Blanc de Blanc** £25
Orange juice, Champagne blanc de blanc



A young actress just back from Spain trying out a new dance on the table top.

TIMELESS

The Cuban Manhattan

Mount Gay Eclipse, Carpano Antica Formula and orange bitter

£14

White Cosmopolitan

Belvedere vodka, Mandarine Napoléon, white cranberry juice, fresh lime juice

£14

Vesper Martini

Bombay Gin Original, Belvedere vodka, Lillet Blanc

£14

Hemingway Daiquiri

Doorly's 3 years old white rum, Maraschino Luxardo, grapefruit juice, fresh lime juice

£14

New Orleans Gin Fizz

Sipsmith London Dry, orange flowers water, double cream, egg white, top up soda water

£14

Pisco Sour

Pisco La Diablada, fresh lime and lemon juice, egg white, dashes of Angostura bitters

£14

Rum Crusta

Mount Gay Eclipse, Maraschino Luxardo, Cointreau, Angostura bitters

£14

Singapore Sling

Beefeater 24, D.O.M. Bénédicte, Cherry Heering, fresh lemon juice

£14

REDISCOVERED

Get Together

Sipsmith gin, fresh squeezed orange juice, Noilly Pratt dry vermouth, Absinthe

£14

Picador

Tequila Patron Anejo Silver, Cointreau and fresh lime juice

£14

Red Lion

Sipsmith London Dry, Grand Marnier lemon and orange juice

£14

"Q" for Anne

Evan Williams Extra aged 7 years, pineapple juice, Lillet Blanc and few dashes of peach bitters

£14

Passion

Great King St. blended Scotch whisky, white Curacao, passion fruit liqueur, dashes of orange bitters

£14

Blue Bird

Belvedere vodka, Mandarine Napoléon, fresh lime juice, Maraschino Luxardo, blue extracts

£14

Coronation '37

Fifty Pounds Gin, Kirsh, Orgeat syrup, lemon juice, dash of egg white

£14

Pink Lady

Sipsmith London Dry gin, grenadine, egg white

£14



Oriental beauties arrived with serpents round their necks instead of the conventional feather boas.

SOMETHING NEW

Domino £16
Mount Gay Eclipse, fresh ginger, almond syrup, lime and orange juice

Paradise £16
Belvedere vodka, Mandarine Napoléon, fresh raspberry, cucumber, orange and cranberry juice

La Pomme £16
Sipsmith London Dry, rosemary, apple liqueur, lemon juice, sugar, soda water, grapefruit bitter

Yellow Mary £16
Tequila Patrón Anejo, fresh yellow tomato juice, fennel foam

Picante d'Orient £16
Fifty Pounds gin, blend of ginger and figs with a touch of fresh chili, fresh lemon and egg white

Rouge £16
Belvedere vodka, Mandarine Napoléon, Chambord with fresh basil, pomegranate juice

Unexpected £16
Evan Williams Extra aged 7 years Bourbon, apple liqueur, fresh mint and apple purée with apple juice

Mirror £16
Glenmorangie original whisky, grapefruit bitters, fresh grapefruit juice, honey syrup

Bela £16
Sagatiba Velha Cachaca, white grapes, strawberries, passion fruit juice, mint

Capri £16
Campari, mint leaves, apple juice, passion fruit syrup, orange bitter

SOMETHING LIGHT

Strawberry Lemonade £8
Fresh strawberries and lemons, sugar lemonade

Apple fizz £8
Apple juice, passion fruit juice, grenadine, topped with ginger ale

Tomate £8
Seasonal tomatoes, spices, cucumber, celery, ice

Strudel £8
Mint leaves, brown sugar, apple juice, topped soda water

Blueberry and Apple Smoothie £8
Fresh blueberries and purée, apple juice, natural yogurt, fresh mint leaves

Britannia £8
Fresh raspberries, blueberries, blackberries, slices of lemon, dash of caramel, ginger ale

Bonjours £8
Granny smith apple, baby spinach, lime, lemon, cucumber, parsley, topped with soda water

Zest £8
Fresh mint, grapefruit, ginger, strawberries, topped up with pink lemonade



Aubrey Beardsley parading his pet skeleton, who played duets with him at the piano.

Absinthe Journey

Absinthe, like Champagne before it, has its very own creation myth with the character of Dr Pierre Ordinaire as central to the many tales concerning its birth. Dr Ordinaire was a French medical doctor who had fled from France during the French Revolution to settle in Couvet in Switzerland.

At the end of the nineteenth century, absinthe was embraced by the literary bohemian crowd who gathered in European cafés and claimed the Green Fairy (*La Fee Verte*) as their muse and inspiration. But Green Fairy isn't just another name for absinthe: she is a metaphorical concept of artistic enlightenment and exploration, of poetic inspiration, of a freer state of mind, of new ideas, and of a changing social order. To the original bohemians of 1890s Paris, the Fairy was a welcomed symbol of transformation. She was the trusted guide en-route to artistic innovation and the symbol of thirst (for life).

The end of the twentieth century brought to an end nearly 100 years of nonsensical prohibition in parts of Europe. As a result, a new fin de siècle in crowd began discovering the delights of the absinthe drink once again. Oscar Wilde was a devotee of Absinthe and his famous quips about absinthe speaks to his love of tragic irony, "*After the first glass of absinthe you see things as you wish they were. After the second, you see things as they are not. Finally, you see things as they really are...*". He famously cried out to the waiter at Café Royal for picking tulips whilst under the green fairy's influence; however the waiter in fact was stacking chairs!

To enjoy and celebrate this mystical drink one must drink from the absinthe fountain. As all serious absintheurs know, a quality louche cannot be achieved by merely sloshing water into a glass of absinthe; instead, a steady drizzle is required to witness the exquisite transformation of colour and to accomplish the all-important release of essential herbal oils. Absinthe fountains have long served as handy accessories that help to unlock the beauty, power, effects and true taste of great absinthe. If absinthe drinking is ritual, then the fountain is the altar: the object to centre around, one that conveys the sense of mystery and communion with a past age.

ABSINTHES SELECTION

La Fée

Parisienne 68°	£16
Blanche 55°	£16
Bohemian 70°	£16
NV Absinthe Verte 38°	£16
XS Française 68°	£22

Jade

C.F. Berger 65°	£20
Esprit Eduard 72°	£25
Nouvelle-Orléans 68°	£25

Pernod original 68°	£16
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ABSINTHES COCKTAILS

Hennessey La Fée Absinthe, Hennessey VS Cognac, Angostura bitters, sugar	£20
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Absinthe Pimms Pernod Absinthe, Sipsmith Summer Cup, orange juice, splash of lemonade and fresh cucumber	£20
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Piccadilly Sipsmith London Dry, Lillet Blanc, La Fée Absinthe, grenadine syrup and sugar	£20
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Revived numéro deux Fifty Pounds gin, Mandarin Napoléon, Lillet Rouge, fresh lemon, La Fée Absinthe	£20
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Mademoiselle Mount Gay Extra Old, Fonseca Port, La Fée Absinthe, Créole bitters	£20
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68 Regent Street Belvedere vodka, Pernod Absinthe, Lillet Blanc, red grapes, fresh lime and orange juice	£20
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Le Jardin La Fée Absinthe, Sipsmith London Dry gin, Lillet Blanc, fresh lemon, Maraschino Luxardo	£20
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"I want to drink absinthe, which changes colour like jade in sunlight and takes the senses thrall"

Wines

CHAMPAGNES AND SPARKLING

	125 ML	BOTTLE
Taittinger <i>Réserve, France</i>	£14	£70
Louis Roederer <i>Brut N.V., France</i>	£18	£85
Thienot <i>Grande Cuvée Alain Thienot, France, 1999</i>	£18	£90
Ruinart <i>Blanc de Blanc, France</i>	£22	£120
Langlois-Château <i>Crémant, Prestige Cuvée, Loire</i>	£16	£75
Taittinger <i>Rosé Brut</i>	£18	£80

WHITE WINES

	175 ML	BOTTLE
Domaine de Mus <i>Viognier, Languedoc, 2011</i>	£7	£30
Tobia <i>Rioja Blanco, Rioja, 2010</i>	£7	£30
Domaine Langlois-Château <i>Saumur, Loire, 2011</i>	£9	£35
La Battistina, Gavi di Gavi <i>Nuovo Quadro, Piedmont, 2011</i>	£10	£40
Clarendelle <i>Bordeaux blend white, Graves, 2011</i>	£11	£45
Domaine Jean-Max Roger <i>Sancerre "Les Caillottes", Loire, 2009</i>	£14	£50
La Chablisienne <i>Chablis 1er cru, Côte de Lechet, 2009</i>	£15	£55

ROSÉ WINES

	175 ML	BOTTLE
Michel Chapoutier <i>Belleruche Rosé, Rhône, 2011</i>	£9	£35
Jean-Max Roger <i>"La Grange Dimière", Sancerre Rosé, Loire, 2010</i>	£12	£45

RED WINES

	175 ML	BOTTLE
Pure Garrigue <i>Côtes du Rhône, Rhône, 2010</i>	£8	£30
Dixon's Peak Waverley Hill's <i>Shiraz, Waverley, 2007</i>	£8	£35
Cantine Teanum, Montepulciano <i>Favugne DOC, San Severo, 2010</i>	£10	£40
Château de Ricauld, Cadillac <i>Côtes de Bordeaux, Bordeaux, 2009</i>	£11	£40
Marqués de Campo Nuble <i>Reserva, Spain, 2006</i>	£12	£45
Cloudy Bay <i>Pinot Noir, New Zealand, 2008</i>	£13	£50
Bodega Luigi Bosca, Malbec DOC <i>Single Vineyard, Argentina, 2009</i>	£13	£55

STICKIES, PORTS, SHERRIES AND MADEIRA

	100 ML	BOTTLE
Fonseca <i>White Siroco, Portugal</i>	£8	£50
Fonseca <i>Unfiltered LBV, Portugal, 2005</i>	£8	£50
Ramos Pinto <i>Quinta de Ervamoira, Portugal, 10yro Tawny</i>	£12	£80
Bodegas Hidalgo – La Gitana <i>Manzanilla, Spain</i>	£6	£40
Bodegas Hidalgo – La Gitana <i>Amontillado Seco Napoleón, Spain</i>	£6	£40
Château Roumieu <i>Appellation Sauternes, Bordeaux, 2007</i>	£7	£50



The wronged young lady showing her skill at fencing with the end of her parasol.

Spirits

GIN	50 ML
Sipsmith London Dry Gin	£10
Fifty Pounds	£10
Tanqueray 10 Gin	£12
Oxley Dry Gin	£13
Hayman's Old Tom	£12
Bombay Dry	£10
No. 3 London Dry	£10
Portobello Road No. 171	£12
Hendricks	£12
G'vine Nouaison	£12
VODKA	50 ML
Belvedere Pure	£10
Belvedere Unfiltered	£14
Grey Goose	£12
Zubrowka Bison Grass	£12
Ketel One	£11
42 Below Manuka Honey	£12
COGNAC	50 ML
Hennessy fine de Cognac	£10
Hennessy Paradis	£65
Hennessy Paradis Imperial	£210
Delamain XO Pale & Dry	£25
Delaiman Extra	£30
Hine Antique XO	£25
Remy Martin XO	£25
Remy Martin Louis XIII	£180

WHISKY

50 ML

Glenmorangie Original 10 years old	£10
Glenmorangie Nectar D'Or	£14
Dalwhinnie 15 years old	£16
Woodford Reserve	£12
Oban 14 years old	£14
Dalmore 1978	£110
Glenfiddich 18 years old	£14
Glenfiddich 30 years old	£110
Maccallan 18 years old Sherry Oak	£14
Maccallan 30 years old	£135
Lagavulin 16 years old	£40
Laphroaig 10 years old	£10
Johnnie Walker Blue King George V	£85
Johnnie Walker Blue	£45
Johnnie Walker Gold Reserve	£16
Bushmills Black Bush	£10
Great King Street, Artist's Blend	£10
The Peat Monster	£12
Suntory Hibiki 17 years old	£18
Suntory Yamazaki 25 years old	£25
Hakushu 25 years old	£90
Heaven Hill 4 years old	£10
Jack Daniels, Single Barrel	£12

RUM

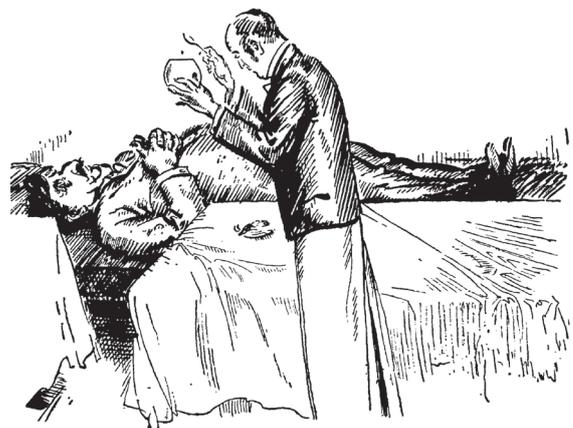
50 ML

Mount Gay Eclipse	£10
Ron Zacapa, 23 years old	£25
Pyrat, XO Reserve	£12
Santa Teresa 1796	£12
Diplomatico Reserva Exclusiva	£14
Angostura 1919	£14

TEQUILA

50 ML

Gran Patron Burdeos	£14
Patron Reposado	£12
Gran Centenario Anejo	£12
Jose Cuervo, Reserva de la Familia	£14



The afternoon sleep of a famous musical director was gently broken by the ting-ringing of a spoon on a balloon glass.

Beers and Soft Drinks

BEERS

Saint beer <i>Premium British lager</i>	£6
Samuel Adams <i>Boston lager</i>	£6
Moretti	£6
Budweiser Budvar	£6
Meantime Pale Ale	£6

MINERALS

Hildon <i>Delightfully still Gently sparkling</i>	£5
Evian	£5
Badoit	£5
Perrier	£5
Acqua Panna	£5
San Pellegrino	£5



Wilde, Whistler, Frank Harris and G. B. Shaw crossing verbal swords.

SOFT DRINKS

Fentiman's £4
Light tonic
Cherry cool
Ginger cool
Rose lemonade

Fever Tree £4
Tonic Mediterranean
Lemonade

Coca-Cola £4
Zero, Diet, Original

JUICES

Eager Range £4
Mango and Apple
Apple
Cranberry
Orange
Grapefruit
Pineapple
Tomato

In accordance with the Weights and Measures Act, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml, or multiples thereof.

Sweet wines, Ports, Sherries and Madeira are sold by the glass measured at 75ml as standard.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT at current rate.

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