

RUMPUS ROOM



COCKTAILS

At Rumpus Room, we seek to blend the best of British and American culture. The space itself blends timeless London views with American service and hospitality while our cocktails represent a transatlantic mix of tastes and flavours.

If you'd like a cocktail not listed on our menu, please let your server know and the bar team will be happy to accommodate your request.

#makearumpus

VICTORIAN OLD FASHIONED



13

DUTCH COURAGE DRY GIN, COLOMBIAN ORTHODOXY AGED GIN, DROPS OF ABSINTHE, PINE AND BEER SYRUP, TALISKER 10YO SCOTCH, BITTERS

Long before the cocktail was invented, "The Purl", a drink based on sweetened ale, herbs and gin, was about the only thing to be found in English public houses. By the end of the Victorian era, the Purl was largely extinct, replaced by English bitter. This is our homage to the original Purl (only ours doesn't taste like Ye Olde Salt Marsh).

Alcohol forward but pleasantly well balanced. Herbal and Umami notes.

THANKS A TOT!



12.5

WOOD'S 100 OLD NAVY RUM, CINNAMON AND PIMENTO, HOPPED PEACH DROPS, CITRUS, CARAWAY

English sailors liked their rum strong. To prove their spirit was strong enough, they often mixed it with a little gunpowder and set it alight. In 1740, Vice Admiral Edward "Grog" Vernon had the rather sensible idea of adding water to Rum to dilute it. We've gone a few steps further with our Grog, adding Cinnamon and Caraway.

Rich and flavourful, sour and aromatic. For Old Navy rum lovers!

AWAY FROM THE CRAZE



12.5

PLYMOUTH SLOE GIN, JENSEN'S OLD TOM GIN, LAVENDER PORT WINE, CACAO, CITRUS

When Londoners fell in love with gin it was a relationship made to last. With 'The Gin Craze' rocking and the Gin Palaces spreading, a sober Londoner might have wanted to escape from the crowded streets to walk in the fields at the edges of the city, where fresh air and nature was waiting...

Herbs and floral notes all round, with a touch of tannins and sour.

EAST INDIA ELIXIR



12.5

BOMBAY SAPPHIRE GIN, TEA, APPLE AND RICE SHRUB, CELERY AND ABSINTHE DROPS, CITRUS, INDIAN TONIC WATER

Sailors in the Royal Indian Navy had few luxuries in their hard life at sea defending the coast of Bombay. One small pleasure? A generous shot of gin accompanied by quinine and citrus.

Fresh and complex. Best served while it's hot as hell and mutiny is in the air.

HARRY'S LEGACY



12.5

DUBONNET LIQUEUR, SAINT GERMAIN ELDERFLOWER LIQUEUR, BEEFEATER LONDON GARDEN GIN, YELLOW CHARTREUSE LIQUEUR, RED CURRANTS, MINT, CITRUS

As Prohibition dried up the United States, a talented New York bartender made his way across the Atlantic to London to seek his fortune. If you were anyone in the 1920s and 1930s, chances are that you had pulled up a chair opposite the famous Harry Craddock at the American Bar. He would have tackled your thirst with a drink like this one on a warm summer's day.

Fruit and floral notes play politely with herbs and spices. No one gets hurt.

DICK'S DRY MARTINI



12.5

GREY GOOSE L'ORANGE, AMARO DI ANGOSTURA LIQUEUR, COFFEE MARTINI AMBRATO

Back in the 80's, when thoughtful drinks began to be replaced with cherry-flavoured vodka and apple-tinis, one hero reinvigorated cocktail culture in London. He was the late, great Dick Bradsell, and he bequeathed to the world drinks like the Bramble and the Espresso Martini. For a robust palate, he might have mixed something like this one, that we have dedicated to his memory.

Strong and bittersweet. Alcohol and coffee fight over who can keep you awake longer.

AGAVERIAS



12.5

ALLSPICE LILLET ROSÉ VERMOUTH, TAPATIO REPOSADO TEQUILA, CITRUS, BOB'S GINGER BITTERS

Hello, Mexico. Tequila and Mezcal have gained their rightful pride of place in any London bar worth its margarita salt. For those looking to add a little soul and fiesta to their night.

The lighter, more peppery cousin of the Margarita. Ideal as an aperitif.

INNOCENT PLEASURE (NON-ALCOHOLIC)



9

RASPBERRIES, CHERRY NECTAR, EGG WHITE, SEEDLIP SPICE, LIME, GRAPEFRUIT.

So delicious, no one will know it's alcohol-free (just don't call it a mocktail). Enjoy irresponsibly.

Fruit and spice hides under a fluffy fizz.

THE AMERICANS

MEDFORD FLIP



12.5

PEAR WILLIAMS LIQUEUR, MYERS'S JAMAICAN RUM, EL DORADO 5YO RUM, MUSHROOM, WHOLE EGG, 'MILK & HONEY' SYRUP

At its peak, 'Medford rum' as it was known, was produced in over 140 distilleries in New England; the settlers and explorers didn't waste a chance to mix it with whatever nature offered. Perhaps the first 'mixologists' of the New World.

Thick, rich and dark.

IMPROVED WHISKY COBBLER



12.5

CLYNELISH 14YO WHISKY, LA INA FINO SHERRY, MAPLE SYRUP, LEMON AND ORANGE

The Sherry Cobbler is a quintessentially American cocktail that found great favour in the UK. Indeed Mark Twain once remarked with surprise upon "the spectacle of an Englishman ordering an American sherry cobbler of his own free will." This is our take on the famous classic.

Refreshing drink for complex palates, with pungent and nutty notes following citrus oils.

COQUETIER



13

MARTELL VSOP COGNAC, SUZE D'AUTREFOIS, CYNAR VERMOUTH, BULLEIT RYE WHISKEY, CLARET, HEERING CHERRY BRANDY, PEYCHAUD'S AND ORANGE BITTERS

The origin story of the word "cocktail" is oft-disputed. However, if you've been to New Orleans, you may have heard the story of how one of their bartenders invented it: a distortion of the word 'Coquetier', meaning 'egg cup'. A likely "tail".

Complex and strong, for dark spirit lovers. Please sip slowly.

(KILL) DEVIL'S SHARE



13

HEERING CHERRY BRANDY, WOODFORD RESERVE RYE WHISKEY, EL DORADO 12YO RUM, BRIOTTET CRÈME DE BANANE LIQUEUR, GINGER SYRUP, ORANGE JUICE, CITRUS, MAPLE SYRUP

Early plantation rums were not exactly sophisticated, and fond nicknames like "Kill Devil" were used to describe the scent of them, a bouquet of rotten fruit and lamp oil. Fortunately, things have changed. This drink is a twist on a Devil's Share, a delicious modern classic.

The missing link between a whisky sour and a tiki drink.

FARMER'S PUNCH



12.5

FALERNUM LIQUEUR, LUXARDO MARASCHINO LIQUEUR, AMARO AVERNA, GERMANA 2YO CACHACA, CITRUS

Donn Beach invented Tiki, Trader Vic made the world fall in love with it. These two fierce competitors made drinks as delicious to the tongue as attractive to the eye, and each had his own cocktail muse. Vic had the Daiquiri, Donn the Planter's Punch. Here is our more vegetal tribute to the latter.

Long and deep from the first strong sip to the last diluted drop.

LAB & THE CITY



12.5

APEROL, KETEL ONE VODKA, PINEAPPLE SYRUP, CRANBERRY, LIME, YUZU

We took the liberty to fix up a cocktail combining the flavour profiles of the most popular vodka drinks of all time; a Cosmopolitan and a Porn Star Martini. DeGroff and Ankras ensured themselves a spot in the history books of modern bartending with these well-balanced and pleasing cocktails.

Very addictive, you have been warned.

NEGRONI(SED)



12.5

SIPSMITH VJOP, RINQUINQUIN A LA PECHE, CYNAR VERMOUTH, AGAVE NECTAR, CITRUS, GRAPEFRUIT

The 'Cocktail Renaissance' that invaded the United States has seen the aperitif cocktail on the rise and the most popular drink of this category, the Negroni, has been twisted and tasted as never before. Here is our Collins twist on it. The fruity aperitif wine and the not-very-bitter liqueur are the main characters in this story, boosted with a touch of strong gin.

Perfect pre-dinner drink, maybe accompanied by some nibbles and a sunny day.

MILK PAYS THE BILLS (NON-ALCOHOLIC)



9

PINEAPPLE, ORANGE, ENRICHED ALMOND MILK, LIME

During Prohibition, many American bars were turned into soda shops, where the creativity of the few remaining bartenders was spent preparing fancy Sundaes, fruit sodas and ice creams, evolving later in what became the 'diner' repertoire.

As rich as a colada, as strong as a milkshake.

FOOD MENU

GRAZING AND SHARING

BBQ PULLED PORK ROLL apple, celeriac, barberry slaw	15
TRUFFLE CROQUE MONSIEUR honey roast ham, smoked cheddar	18
PEA, BROAD BEAN AND MINT HUMMUS (V) (VG) home-made flatbread	10
SMOKED BEEF BRISKET BRIOCHE mustard aioli, pickled fennel, smoked cheese	15
BOURBON GLAZED PORK BELLY SKEWERS apple sauce, crackling	12
SEASONAL VEGETABLE CRUDITÉ (V) (VG) smokey red pepper hummus	10
BUTTERMILK FRIED POPCORN CHICKEN parmesan ranch dipping sauce	13
CRISPY CHICKEN BAO miso mayonnaise, cabbage slaw	14
CROSTINI SELECTION tomato and basil crostini, olive oil, aged balsamic (V) (VG) honey roast fig & prosciutto crostini with burrata wild mushroom melt, shallots, garlic, truffle oil (V)	12
CHARCUTERIE BOARD cured meats, olives, baba ganoush, cornichons, sourdough	16
ARTISANAL CHEESE PLATE oatcakes, pear jelly, celery	16
TRUFFLE FRIES (V) parmesan, black pepper	6

SNACKS

MIXED OLIVES OR ASSORTED NUTS, maple glazed spiced pecan & cashew	7
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SWEET TREATS

CRUNCHY MERINGUE chocolate & lime crème, cherry reduction	7
PECAN CRÈME BRULÉE lemon biscuits, maple syrup	7



If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

We craft our cocktails in house, and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

All wine vintages are subject to availability and an alternative may be offered.
125ml measures of wine and 25ml measures of spirits are available.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.

www.rumpusroomlondon.com