

GREEN BAR

AT HOTEL CAFÉ ROYAL

Café Royal has been serving London since 1865, creating 'spirited' memories through unique experiences (and a tipples or two).

The Green Bar cocktail list is an invitation to experience tastes throughout the ages, divided into four eras spanning over 100 years.

Our team is inspired by the Café Royal Cocktail Book, written and published by W.J.Tarling, a former bartender at Cafe Royal's fabled Grill Room, for the United Kingdom Bartenders Guild in 1937. With a focus on the 1920's and 1930's, the book until today remains a staple for budding bartenders and contains a number of pioneering recipes including some of the first to incorporate vodka and tequila and the first recorded recipe of the 20th Century and the Margarita, then known as the Picador.

A number of today's popular classic cocktails originate from these recipes and continue to inspire bar menus globally. In the hope of creating new memories and experiences for our guests and patrons today, our passionate bar team have composed a collection of drinks for you to explore.

Cheers!



At Your Service
W.J. Tarling

(Sketched by Wyntan Studier)

William J. Tarling, member of the United Kingdom Bartenders Guild established in 1933, former head bartender at Café Royal and composer of the Café Royal Cocktail Book of 1937

Golden Age

When the world began to mix and love cocktails, the classic Martini, the Old Fashioned and the Daiquiri were born. This era heralded the arrival of bitters and exotic fruits which were mixed, stirred or shaken.

Marteani Time **£17**

Lavender infused Konik's Tail Vodka, Earl Grey infused Lillet Rouge, grapefruit bitters, cornichons
A twist on a classic Martini that retains its soul

Bottin Mondain **£17**

Courvoisier V.S.O.P., Figaro Liqueur, Lemon Juice, Chocolate Bitters, Oat Biscuit Syrup, Red Spruce Essence
Three destinations, only one journey

The Glasgow **£17**

Glengoyne 10yo, Manzanilla sherry, peppermint and anise infused honey, Abbott's Bitters
The Old Fashioned, reimagined

Akasuki **£17**

Toki whisky, Pataka Japanese ginger liqueur, Ardbeg whisky, cinnamon syrup, Aperol, sugar cube, Peychaud's bitter
Japanese whisky meets smokiness, sweetness and bitterness in one drink

Prohibition And After

In a time when manufacturing, storage, sale, possession and consumption of alcohol were banned, secret bars, later to be known as 'Speak Easy's' were established.

Sweet Buzz £17

Hayman's London Dry Gin, homemade bee pollen syrup, lemon juice, orange blossom water
Blessed with a hint of sweet nectar

Bellini Regal £17

Poli Miele Grappa, nectarine peach puree, homemade grenadine syrup, lemon juice, Champagne
A taste of London's tranquil Little Venice

Chicky-Rita £17

Nepalese Tumir pepper infused Vida Mezcal, Tapatio Blanco Tequila, lime juice, banana liqueur, homemade banana syrup, saline solution
The Margarita goes bananas

100yrs Negroni £17

Peter in Florence gin, porcino mushroom liqueur, Ippocrate vermouth, Numquam Herbarum syrup, cedar wood spray
Celebrating the century of the classic Negroni with our white version

VAT is included at the current rate.

A discretionary 12.5% service charge will be added to your bill.

Dark Age

A time when easy-to-create, commercial drinks became popular, innovation was lacking and binge-drinking became a major concern for the Government (though not for citizens).

Sunset on Air Street

£17

Waqar Pisco, Rousselin apricot liqueur, Cherry Heering, Yellow Chartreuse, pomegranate juice, lemon juice, pink grapefruit juice

Floral and refined, a Summer garden in a glass

Disobey Maverick

£17

Takamaka Spiced Rum, Lillet Blanc, Tapatio Blanco Tequila, Aperol, lime juice, homemade passion fruit and baobab fruit cordial

Fruity and spicy, this drink will take you to a whole new world

New Soho

£17

Tonka infused Black Cow Vodka, goji berry juice, toasted biscuit syrup, tonka bean, lemon juice, Aphrodite Bitters

Modern day favourites make for the most lavish libation

Tokyo Mule

£17

Roku gin, yuzu juice, ginger and sansho pepper syrup, ginger beer, angostura bitters

Mule style cocktail combined with a new spiciness

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Modern Contemporary

Where the culture of change and innovation was and still is welcome. An opportunity to discover new techniques, flavours, textures and combinations.

Kimono £17

Nikka Coffey Grain Whisky, Umeshu wine, rose liqueur, yuzu juice, homemade shichimi syrup, aquafaba
Recalling the new wave of far Eastern flavours

Islay Picador £17

Patron Silver, Ardbeg 10yo, homemade raspberry & ginger carrot shrub, Indian Dhania infused dry curaçao, lemon juice, peppermint air
First it will take you by surprise, then it will make you ask for more

Kansas City Shuffle £17

Pink Pepper Gin, lime juice, pomegranate Champagne shrub, Peychaud's bitters, Angostura bitters, vanilla bitters
The bitter truth we all love

Umeboshi Bubbles £17

Toki whisky, Akashi plum wine, Peychaud's bitters, Champagne
Whisky, plum wine and Champagne becomes an aperitif all together

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Classics

Russian Spring Punch	£17
Vodka, lemon juice, crème de cassis, sugar syrup, Champagne	
Picador	£15
Tequila, lime juice, Cointreau	
El Presidente	£15
White rum, sweet vermouth, grenadine	
Vieux Carré	£15
Rye Whiskey, Cognac, sweet vermouth, Benedictine, Angostura bitters, Peychaud bitters	
Floradora	£15
Gin, lime juice, raspberry syrup, ginger syrup, ginger ale	
20th Century	£15
Gin, Cocchi Americano, crème de cacao blanc, lemon juice	
B&B	£15
Cognac, D.O.M. Benedictine	
Planter's Punch	£15
Dark rum, orange juice, pineapple juice, lemon juice, grenadine, sugar syrup, Angostura bitter	
Penicillin	£15
Scotch whisky, lemon juice, ginger syrup, honey, finished with Islay single malt	
Grasshopper	£15
Crème de menthe verte, crème de cacao blanc, double cream	
Bijou	£15
Gin, sweet vermouth, green Chartreuse, orange bitters	
Boulevardier	£15
Bourbon, sweet vermouth, Gagliardo bitter radicale	

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Mocktails

Virgin Berries	£10
Apple juice, raspberry purée, sugar syrup, lemon juice, raspberries, blueberries, blackberries	
Passion and Bliss	£10
Passion fruit, pineapple juice, vanilla syrup, passion fruit purée	
Green Mix	£10
Apple juice, lemon juice, cucumber & ginger syrup, soda	
Ginger Spark	£10
Home made raspberry, ginger and carrot shrub, almond essence topped with a light tonic water	

We offer a wide selection of fresh juices and fruit so please feel free to ask our bartenders for other suggestions of Virgin Cocktails.

Beers & Cidres

Freedom Organic Helles Lager (4.3%)	£8
Soundwave IPA (5.6%)	£8
Harviestoun, Old Engine Oil Stout (6%)	£8
Sassy Cidre Rosé (3%)	£8
Sassy Cidre Poire (3%)	£8
Lucky Saint Unfiltered Low Alcohol Lager (0.5%)	£6

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Gin Journey

Botanicals & Tonics

Dodd's £17

Served with Fever Tree Indian tonic, candied lemon zest and raspberries

Monkey 47 £17

Served with Fever Tree elderflower Indian tonic and blackberries

Sipsmith Sloe £17

Served with Fever Tree Indian tonic and an orange peel

Portobello Road No.171 £17

Served with Fever Tree Indian tonic, orange and rosemary

Elephant £17

Served with Thomas Henry Indian tonic, fresh ginger and lemon grass

Fifty-Eight £17

Served with Fever Tree Mediterranean tonic, strawberry, cinnamon stick and mint spring

Chase William £17

Served with Fever Tree Indian tonic, sage, lime peel and Star Anise

Nikka Coffey £17

Served with Fever Tree Mediterranean tonic, marjoram, dehydrated orange and grapefruit peel

Pink Pepper £17

Served with Fever Tree Sicilian lemon tonic and rosemary

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Absinthe Journey

Absinthe Cocktails

Le Jardin	£20
La Fée absinthe, Tanqueray Export gin, Lillet Blanc, fresh lemon, Maraschino Luxardo	
La Normandie	£20
Calvados, La Fée Absinthe, fresh cucumber, fresh mint, apple juice, cinnamon syrup	
La Bohemian	£18
La Fée Bohemian served with Fever Tree lemonade, lemon, fresh mint, lemon juice	
Doctor Order's	£18
Bulleit Rye, Buchu leaf reduction, absinthe, lemon zest, star of anise	

Absinthe Selection

La Fée	35ml
Blanche 53°	£16
Bohemian 70°	£16
Parisienne 68°	£16
Jade	35ml
C.F. Berger 65°	£20
Esprit Eduard 72°	£20
Pernod	35ml
Absinthe Original 68°	£16

Please note that some of our drinks may contain allergens.
For further information please ask your waiter.

Champagne and Sparkling

	125ml	Bottle
N.V. Veuve Clicquot, Brut	£15	£80
N.V. Veuve Clicquot, Brut Rosé	£18	£105
M.V. Nyetimber, Classic Cuvée, Brut	£16	£85
N.V. R de Ruinart, Brut	£19	£110
N.V. Ruinart, Brut Rosé	£21	£120
N.V. Ruinart, Blanc de Blancs, Brut	£23	£130
2008 Dom Pérignon, Brut	£45	£250

Wines

White	175ml	Bottle
2018 Albariño, A2O, Castro Martin, Rías Baixas, SPA	£11	£45
2018 Sauvignon Blanc, E Block, Spy Valley, Marlborough, NZ	£13	£55
2017 Chablis, Vieilles Vignes, Paul Nicolle, Burgundy, FRA	£15	£62
2018 Sancerre, Domaine Thomas, Loire Valley, FRA	£16	£65
2017 Chardonnay, Sexton Vineyard, Giant Steps, Yarra Valley, AUS	£19	£80
Served by Coravin		
2017 Chassagne-Montrachet, P Colin, Burgundy, FRA	£31	£130

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Rosé	175ml	Bottle
2017 Mirabeau, Pure, Côtes de Provence, FRA	£11	£45

Red	175ml	Bottle
2017 Rioja, Bodegas Bhilar, SPA	£11	£45
2018 Chianti Classico, Castellare, Tuscany, ITA	£15	£63
2008 Château Lanessian, Haut Médoc, Bordeaux, FRA	£17	£70
2015 Craggy Range, Te Kahu, Hawkes Bay, NZ	£19	£80

Served by Coravin

2016 Gevrey-Chambertin, Vieilles Vignes, Dom. Rossignol Trapet, Burgundy, FRA	£25	£105
2015 Cheval des Andes, Mendoza, ARG	£40	£170

Ports, Sherries & Dessert Wines

	100ml	Bottle
6yo Gonzalez Byass, Una Palma, Fino, Jerez, SPA (500ml)	£8	£50
8yo Gonzalez Byass, Alfonso Oloroso Seco, Jerez, SPA	£10	£60
1999 Vau Vintage Port, Sandeman, Douro Valley, POR	£12	£85
20Yo Tawny Port, Ramos Pinto, Douro Valley, POR (500ml)	£19	£95
2013 Côteaux du Layon, Domaine de Forges, South-West, FRA	£7	£50
2014 Vin de Constance, Klein Constantia, SA (500ml)	£19	£95

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Spirits

Gin	50ml
Hayman's London Dry	£11
Portobello Road No. 171	£11
Xoriguer Mahon	£12
Tanqueray 10	£13
Fishers	£13
Fifty Eight	£13
Elephant	£13
Hendricks	£13
Arbikie AK's	£13
Peter in Florence	£13
Roku	£13
Beefeater 24	£13
Hayman's Old Tom	£12
Dodd's	£14
Monkey 47	£15
Sipsmith	£15
Star of Bombay	£15
Pink Pepper	£15
Chase Williams	£15
Nikka Coffey	£15
Vodka	50ml
Ketel One	£11
Ketel One Citroen	£11
Black Cow	£11
Belvedere Pure	£13
VKA	£12
Ciroc	£12
Konik's Tail	£12
Belvedere Unfiltered	£13
Mamont	£13
Grey Goose	£14
Beluga Gold Line	£35
Imperial collection Faberge egg gold	£300

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Spirits

Rum	50ml
Takamaka Spiced	£10
Appleton Estate Signature Blend	£10
El Dorado 3yo	£11
El Dorado 8yo	£13
Havana 7yo	£14
Santa Teresa 1796	£15
Diplomatico Reserva Exclusiva	£15
Diplomatico Planas	£15
Mount Gay XO	£16
Pampero Anniversario	£16
Ron Zacapa 23yo	£18
Ron Zacapa XO	£35
Tequila	50ml
Tapatio Blanco	£11
Don Julio Reposado	£12
Patron XO Café	£12
Patron Silver	£14
Don Julio Anejo	£15
Bruxo No. 3	£15
Don Julio Blanco	£15
Jose Cuervo, Reserva de la Familia	£25
Don Julio 1942	£35
Cognac & Armagnac	50ml
Courvoisier VSOP	£14
Hennessy Fine de Cognac	£14
Hennessy XO	£36
Remy Martin Louis XIII	£275
	25ml £135
	15ml £80
Baron de Sigognac VSOP	£15

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Spirits

Blended Scotch Whisky	50ml
Johnnie Walker Black	£11
Johnnie Walker Gold Reserve	£16
Mackinlay's Rare Old Highland Malt	£31
Chivas Regal 18yo	£35
Johnny Walker Blue	£45
Single Malt Whisky	50ml
Glengoyne 10yo	£13
Lagavulin 16yo	£13
Laphroaig 10yo	£13
Glenmorangie 10yo	£14
Ardbeg 10yo	£14
Talisker 10yo	£14
Glenfiddich 15yo	£14
Auchentoshan Three Wood	£14
Glenmorangie Lasanta	£15
Dalwhinnie 15yo	£16
Oban 14yo	£16
Glenmorangie Quinta Ruban	£16
Balvenie 14yo, Caribbean Cask	£18
Adberg Uigedail	£19
Dalmore 18yo	£25
Glenmorangie Signet	£34
Macallan Rare Cask	£45
Dalmore King Alexander III	£45
Bowmore 25yo	£70
Whiskey, Bourbon & Rye	50ml
Maker's Mark	£11
Woodford Reserve	£13
Jack Daniels Single Barrel	£14
Sazerac Rye	£14
Blanton's Gold Edition	£24
London Distillery Company Rye LV-1767 Edition	£70

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Spirits

Irish Whiskey	50ml
Jameson Crested	£14
J.J. Corry - The Gael	£25
Japanese Whisky	50ml
Nikka Coffey Grain Whiskey	£14
Yamazaki Single Malt Whisky 12yo	£22
Yamazaki Single Malt Whisky 18yo	£105
Hibiki Suntory Aged 17 Years	£65
Liqueurs	50ml
Saint Germain	£8
Amaretto Evangelista	£8
Frangelico	£8
Baileys	£8
Kahlua	£8
Becherovka	£8
Grand Marnier	£8
Dom Benedictine	£8
Cherry Heering	£8
Galliano	£8
Jagermeister	£8
Limoncello Evangelista	£8
Drambuie	£8
Apéritifs & Digestifs	50ml
Aperol	£8
Campari	£8
Amaro Averna	£8
Fernet Branca	£8
Cynar	£8
Calvados Pays d'Auge	£8
Kirsch Lesgrevil	£8
Waqar Pisco	£10
Poli Miele	£14
Grappa Artigiana Cividina	£14

Bar Snacks

Sandwiches

Served with fries and salad

Hummus, grilled aubergine, baby spinach and tomatoes	£15
Aberdeen Angus cheese and bacon burger	£20
Grilled sirloin steak and Dijon mustard baguette	£22
Traditional club sandwich	£18

Salads

Tomato and mozzarella with avocado	£14
Bonito tuna Niçoise	£16
Caesar with chicken	£22

Selection of English and French Cheeses

*Served with Peter's Yard crackers,
quince paste and grapes*

£15

Charcuterie Plate

Served with white sourdough bread and butter

£15

Small Bites

Iberico ham, grilled baby artichokes	£12
Spicy tiger prawns, coriander	£11
Smoked salmon, horseradish cream on rye crouton	£11
Popcorn chicken with satay sauce	£10
Vegetable spring rolls, ginger and chilli aioli	£9
Truffled cheese gougère	£9