

GREEN BAR

AT HOTEL CAFÉ ROYAL

Café Royal has been serving London since 1865, creating 'spirited' memories through unique experiences (and a tippie 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 Wykeham Studios)

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

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

Milan-Turin-Dublin (Mi-Tu-Du)

£17

Blend of three Italian Amaros, Antica Formula, Campari, Guinness, liquorice cordial, Jerry Thomas Bitters
Three destinations, only one journey

The Glasgow

£17

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

Negus' Tea (warm)

£17

Rioja wine, Amer Picon, Manzanilla Sherry, D.O.M Benedictine, red berry and hibiscus tea, homemade spiced tea syrup
Christmas taste for the palate, Colonel Negus would offer our twist to his guests

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

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

Christmas Punch (warm) £17

El Dorado 8 yo, pear liqueur, lime juice, raspberry syrup, hibiscus and red berries tea
A smooth winter warmer

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

Season's Greetings (warm) £17

Mandarin liqueur, Fair coffee liqueur, Tequila Reposado, almond milk, dark chocolate, whipped cream
A chocolatey, creamy concoction, served warm

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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

Let it warm (warm) £17

Evangelista Limoncello, Evangelista Amaretto, Tawny Port, banana liqueur, vanilla ice cream, double cream
Sweet and warm Christmas feeling

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Classics

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

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

Russian Spring Punch £15

Vodka, lemon juice, crème de cassis, sugar syrup, Champagne

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	£7
Apple juice, raspberry purée, sugar syrup, lemon juice, raspberries, blueberries, blackberries	
Passion and Bliss	£7
Passion fruit, pineapple juice, vanilla syrup, passion fruit purée	
Green Mix	£7
Apple juice, lemon juice, cucumber & ginger syrup, soda	
Summer Breeze	£7
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.

Beer

Budweiser Budvar	£6
Moretti	£6
Samuel Adams	£6
Meantime Pale Ale	£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	
Monkey 47 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 vintages may vary due to the limited production of some of our wines.
All wines by the glass are available in 125ml.

Champagne & Sparkling

	125ml	Bottle
N.V. Veuve Clicquot, Brut	£15	£70
N.V Veuve Clicquot, Brut Rosé	£18	£105
M.V Nyetimber, Classic Cuvée	£16	£85
N.V R de Ruinart, Brut	£19	£110
N.V Ruinart, Brut Rosé	£21	£120
N.V Ruinart, Blanc de Blancs	£23	£130

Wines

White	175ml	Bottle
2017 Albariño, Roasl, Quinta de Couselo Rias Baixas, SPA	£11	£45
2017 Sauvignon Blanc, Cloudy Bay Malborough, NZ	£13	£55
2016 Chablis, Billaud-Simon Burgundy, FRA	£14	£60
2017 Sancerre, Domaine Thomas, Loire Valley, FRA	£16	£65
2016 Chardonnay, Sexton, Giant Steps Yarra Valley, AUS	£19	£80
Served by Coravin	125ml	Bottle
2017 Chassagne-Montrachet, P Colin, Burgundy, FRA	£31	£130

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Rosé	175ml	Bottle
2017 Château La Coste, Aix-en-Provence Provence, FRA	£11	£45
Red		
2016 Rioja, Bodegas Bhilar, SPA	£11	£45
2016 Chianti Classico, Castellare, Tuscany, ITA	£15	£63
2005 Château Peyraron, Haut Médoc Bordeaux, FRA	£17	£70
2016 Syrah, Gimblett Gravels, Craggy Range, Hawkes Bay, NZ	£19	£80
Served by Coravin	125ml	Bottle
2008 Pommard 1er Cru Les Jarollieres Dom. de la Pousse d'Or, Burgundy, FRA	£35	£150
2012 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
Rutte Celery	£13
Fifty Pounds	£13
Beefeater 24	£13
Kew Navy Strength	£13
Hayman's Old Tom	£12
Dodd's	£14
Monkey 47	£15
Monkey 47 Sloe	£15
Star of Bombay	£15
Pink Pepper	£15
Chase Williams	£15
Nikka Coffey	£15
Vodka	50ml
Ketel One	£10
Ketel One Citroen	£10
Black Cow	£10
Belvedere Pure	£13
Virtuous	£12
Ciroc	£12
Konik's Tail	£12
Belvedere Unfiltered	£13
Mamont	£13
Grey Goose	£14
Beluga Gold Line	£35

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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
Don Julio Blanco		£11
Don Julio Reposado		£12
Patron XO Café		£12
Patron Silver		£14
Don Julio Anejo		£15
Bruxo No. 3		£15
Jose Cuervo, Reserva de la Familia		£25
Don Julio 1942		£35
Cognac & Armagnac		50ml
Courvoisier VSOP		£13
Hennessy Fine de Cognac		£14
Hennessy XO		£36
Remy Martin Louis XIII		£275
	<i>25ml</i>	£135
	<i>15ml</i>	£80
Baron de Sigognac VSOP		£15

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Spirits

Blended Scotch Whisky		50ml
Johnnie Walker Black		£11
Johnnie Walker Gold Reserve		£16
Johnnie Walker Blue		£45
Chivas 18 yo		£35
Single Malt Whisky		50ml
Haig Club		£12
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
Bulleit Rye		£11
Bulleit Bourbon		£11
Maker's Mark		£11
Woodford Reserve		£13
Rittenhouse Rye		£13
Jack Daniels Single Barrel		£14
Sazerac Rye		£14
Blanton's Gold Edition		£24

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Spirits

Irish Whiskey	50ml
Jameson Crested	£14
Japanese Whisky	50ml
Nikka Coffey Grain Whiskey	£14
Nikka Black Pur Malt	£21
Yamazaki Single Malt Whisky 12yo	£22
Yamazaki Single Malt Whisky 18yo	£55
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

All spirits are available in 25ml measures upon request.
For further information please ask your waiter.

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

Charcuterie Plate

Served with white sourdough bread and butter

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

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