



garden room



The Tea Guild Award of Excellence 2011

Awarded in recognition of our outstanding quality
and consistently high standards in tea service
for the third consecutive year.

We are happy to prepare your favourite dish... Please ask.
If you are allergic to any food product, please advise a member of the service team.

time for tea

Available from 12.30pm to 7.00pm

Evergreen Tea £28.50

Evergreen Tea with a Glass of Rose Petal Champagne £35.00

Traditional English Finger Sandwiches

Freshly Baked Orange Blossom Scones and Toasted Crumpets
with Homemade Jam, Lemon Curd and Devonshire Clotted Cream

Selection of Homemade Pastries including Bird Cookies, Fairy Cakes with Sugar
Flowers and Mixed Fruit Tartlets

Your choice of Tea, Herbal Tea or Infusion

Regents Park Honey Tea with a Glass of Honey Fizz £39.00
(available only if pre-booked 24 hours in advance)

Inspired by our wonderful Regents Park Honey™

The Regent's Park London has a great variety of flowers and trees giving the honey a unique taste, color and texture which changes throughout the season. Spring and Summer honey is light and runny with notes of elderflower, rose and mint; as Autumn approaches, the honey becomes darker and stronger with a spicier flavour.

Selection of Sandwiches including Honey Roasted Ham
and Caramelized Golden Cross Goats Cheese

Freshly Baked Scones and Toasted Crumpets with Regents Park Honey,
Homemade Jams and Devonshire Clotted Cream

Selection of Homemade Pastries including Honeycomb Marquis, Honey Cake,
Elderflower Jelly, Lavender and Honey Macaroons, Chocolate
and Honey Mille Feuille and Honey Cheesecake.

Your choice of Tea, Herbal Tea or Infusion

Complimentary Pot of Regents Park Honey

our teas

Athenaeum Tea Selection

£ 5.00

Margaret's Hope Darjeeling

This tea displays the elusive muscatel character with mild astringency

Borengajuli Assam

This well rounded, juicy and malty tea delivers a full and satisfying sensation

Athenaeum Blend English Breakfasts

A full bodied tea with some fruity notes

Earl Grey

Delicate Darjeeling with lemon and lavender notes blended with Bergamot

Formosa Kangaroo Lapsang

This pine and oak smoked tea delivers a robust smoky flavor

Sencha Fukujyu

This light and refreshing Japanese tea delivers a rare purity of liquor

Pai Mu Tan Silver

This Chinese white tea has a light flowery character with a lingering finish

Bella Coola

Orange coupled with natural pineapple, provides an aromatic fruit blend

Bingo Blueberry

Deep and intoxicating fruit tea with a lively character

Rooibos

This strongly aromatic tea is harvested from the South African red bush

Jasmine with Flowers

Finest Jasmine blossoms blended with green tea, providing a floral quality

Niagara Peach

Lush peach pieces blended with high quality flavoured green tea.

our teas (cont.)

Tea Blends

£ 6.00

Earl Grey

Black China tea with the distinct flavor of the bergamot orange

Rose Petal Tea

A rose flavored Ceylon Blend with a sweet aromatic nose

Laduree Blend

Ceylon Tea flavored with orange, cinnamon and blackcurrant

Wellness Teas

£ 6.00

Hi Antiox Jas 'Vert

Organic green tea from China with refreshing notes of jasmine

Hi Antiox Cream Earl Grey Green

Sri Lankan and Kenyan green tea blend with natural flavors

Jetlag Awake Herbal

Green tea with subtle notes of spearmint, ideal to counter-balance the effects of a jet lag

Rare Teas

£ 6.00

Soom

Darjeeling black tea from India produced during March at the height of the first flush. The young leaves yield a light and gentle afternoon tea

Keemun Hoa Ya A

China special black tea with a full bodied winery character and oaky notes. Hoa Ya A is extremely rare, the leaves are hand sorted even before it is fired and then sorted again. This tea is best enjoyed with milk

Madame Butterfly Jasmine

Green tea from China. It offers a full flavored cup with a delightfully complex and aromatic nose

simple sips

Teas - Your choice of Tea or Infusion	£5.00
Coffees - Filter, Decaffeinated, Cappuccino, Espresso, Cafe Latte	£5.00
Valrhona Hot Chocolate	£5.00
Freshly Squeezed Juices Orange, Grapefruit, Cranberry, Pineapple, Jonagold Apple, Tomato or Carrot	£5.00
Smoothies and Shakes Your Choice of Ingredients – blended for you	£8.00
Glass of Cold Milk	£3.00

minerals and soft drinks

Coca-Cola	200ml	£ 4.00
Diet Coca-Cola	200ml	£ 4.00
Bitter Lemon	200ml	£ 3.50
Lemonade	200ml	£ 3.50
Ginger Ale	200ml	£ 3.50
Soda Water	200ml	£ 3.50
Tonic Water	200ml	£ 3.50
Hildon Still	330ml	£ 3.50
Hildon Still	750ml	£ 5.00
Hildon Sparkling	330ml	£ 3.50
Hildon Sparkling	750ml	£ 5.00
Freshly Squeezed Juices	330ml	£ 4.50

sandwich bar

(Served on your Choice of Bread: White, Brown, Mixed Seed, Sundried Tomato, Rye)

The Athenaeum Club Sandwich with Triple Cooked Chunky Chips
(Tomato, Lettuce, Egg, Mayonnaise)

With Avocado, Mixed Roasted Peppers and Parmesan (v) £16.00

With Char Grilled Corn Fed Chicken and English Back Bacon £17.00

With Char Grilled Tiger Prawns and Wild Rocket £18.00

English Rib Eye Steak Sandwich with Horseradish Cream
and Triple Cooked Chips £22.00

Home Smoked Corn Fed Chicken Sandwich with Bacon, Avocado,
Lemon Mayonnaise and Vegetable Crisps £15.00

Toasted Bagel with Scottish Smoked Salmon, Cream Cheese,
Red Onion and Vegetable Crisps € £16.00

Toasted Honey Roast English Ham and Farmhouse Cheddar Cheese
Sandwich with Mustard Mayonnaise € £15.00

Selection of English Sandwiches on request € £12.00

more than just leaves

The Athenaeum Caesar Salad

Plain (v) £12.00

With Anchovies £14.00

With Char Grilled Corn Fed Chicken Fillets £15.00

With Char Grilled Tiger Prawns £16.00

Plum Tomato, Buffalo Mozzarella and Basil Salad with Olive Dressing (v) € £16.00

The Athenaeum Cobb Salad £16.00
(Lettuce, Bacon, Chicken, Tomato, Boiled Egg, Avocado, Roquefort)

€ Also served from 11pm onwards

starters

Soup of the Day (v) €	£9.00
Chicken Noodle and Vegetable Soup €	£9.50
Classic Smoked Scottish Salmon with Lemon, Red Onion and Fine Capers €	£15.00
Curried Vegetable Samosas and Spring Rolls with Chili Dip and Soy Sauce (v)	£12.00
Macaroni Cheese (v) €	£12.00

mains

Beer Battered Haddock Fillet with Triple Cooked Chunky Chips, Lemon and Mushy Peas	£24.00
300g Char Grilled English 21 Day Hung Rib Eye Steak with Triple Cooked Chips, Watercress and Green Peppercorn Sauce	£37.00
Spaghetti Bolognese with Freshly Grated Parmesan Cheese €	£18.00
Large Oven Baked Pizza Margarita (v) € Hot Pepperoni € Florentine (v)	£16.00
The Athenaeum English Beef Burger with Tomato Relish, Cole Slaw and Triple Cooked Chips	£18.00
Penne Pasta or Spaghetti with a Choice of Sauces (Carbonara Sauce, Pesto Sauce or Tomato and Basil Sauce)	£16.00
Best of British Dish of the Day - Please ask for our Selection!	

€ Also served from 11pm onwards

on the side

On the Side (Creamy Mash, New Potatoes, Triple Cooked Chunky Chips, Baked Potato, Seasonal Mixed Vegetables, Green Beans, Steamed Rice, Baby Spinach)	£5.00
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sweet treats

Seasonal Sliced Fruit Platter ☾	£9.50
Freshly Made Ice Creams and Sorbets ☾	£9.50
Vanilla Cheese Cake with Fresh Berries ☾	£9.50
Sticky Toffee Pudding with Walnut Toffee Sauce and Devonshire Clotted Cream	£9.50
Vanilla Pod Crème Brulee	£9.50
Dark Chocolate Pudding with Caramel Ice Cream	£9.50

cheese

Welsh Rarebit (v)	£9.50
Selection of British Cheeses served with Celery, Grapes, Crackers, Breads and Date and Onion Chutney (v) ☾	£14.00

☾ Also served from 11pm onwards

curry selection

Served with Steamed Basmati Rice, Lime Pickle, Mini Poppadoms and Yoghurt Dip

Seasonal Bombay Vegetable Curry € £22.00
(Medium Spiced with Tomatoes and Boiled Egg)

Corn Fed Chicken Tikka Masala € £26.00
(Medium Spiced with Tomatoes, Coconut Milk and Coriander)

Tiger Prawn Korma € £29.00
(Mild Spiced with Cumin, Coconut and Coriander Sauce)

nibbles

enough for two to share

Fish and Chips £16.00
(Goujons of Breaded Sole with Triple Cooked Chunky Chips, Lemon and Tartar Sauce)

Bangers and Burgers £16.00
(Mini Pork Sausages and Mini Burgers with HP and Tomato Sauce)

Samosas and Spring Rolls (v) £16.00
(Curried Vegetable Samosas and Spring Rolls with Chili Dip and Soy Sauce)

beers / cider

Heineken	330ml	£6.50
Becks	275ml	£6.50
Carlsberg	275ml	£6.50
Peroni Nastro Azzurro	330ml	£6.50
Innis and Gunn Oak Aged	330ml	£8.00
Speckled Hen	500ml	£8.50
Becks Blue (Alcohol Free)	275ml	£6.00
Aspall Premier Cru Cider	500ml	£8.00

wines by the glass

Champagne	150ml	
Taittinger Brut Reserve	£16.00	
Ayala Rose	£18.00	
Louis Roederer Brut Premier	£18.00	
White	175ml	250ml
Molino Loco Macabeo, Yecla, Spain	7.50	9.50
Chenin Blanc Good Hope, Stellenbosch, South Africa	8.50	10.50
Reserve de Gassac Blanc, Languedoc, France	9.00	10.00
Sauvignon Blanc, Fairview, Paarl, South Africa	9.50	12.00
Pinot Grigio, Borgo dei Vassalli, Veneto, Italy	10.00	12.50
Chablis, Domaine Colette Gros, Burgundy, France	12.00	15.00
Rose	175ml	250ml
Chateaux Ollieux Romanis, France	£9.00	£12.00
Red	175ml	250ml
Madregale Rosso, Abruzzo, Italy	7.50	9.50
Calbuco Cabernet/Merlot, Chile	8.50	10.50
El Grano Carmenere, Rapel Valley, Chile	9.50	12.00
Cotes du Rhone, Domaine Chapoton, Rhone, France	10.00	12.50
Chianti Rufina, Selvapiano, Tuscany, Italy	11.50	15.00
Merlot, Lyeth Sonoma County, Sonoma, California	13.00	16.50
Sweet	100ml	
Tokaji, Hungary	£10.00	
Sweet Red, South Africa	£6.60	

A Full Wine List is also available
A measure of 125ml is available for all still wine by the glass

“With 270 labels to choose from,
a whisky sommelier was just what I needed.”

The bar is discrete and full of quiet corners that are warm and welcoming - the perfect place to meet before going out... or coming back.

Black and white photography adorns the walls and gives a nod to historic London moments as you step back in time to savour the world's best whiskies. To accompany the many whiskies on offer, we have created mouth watering nibbles and a whisky and cheese pairing to enhance the flavours of the whiskies.

For those who like the more personal touch, our dedicated Whisky Connoisseur Angelo, one of only two Whisky Sommeliers in London, can provide guests with a bespoke whisky tasting and food pairing experience.



“When I read about
the evils of drinking,
I gave up reading.”
HENRY YOUNGMAN

