

DUKE OF YORK BAR

WELCOME

The Duke of York Bar is steeped in history, elegance and charm. Admire the bar's changing displays of artwork and photography while enjoying a glass of champagne, vintage wine or refreshing non-alcoholic juices.

Light bites and snacks are served between 11.30am and 9pm.

Members are welcome to enjoy a drink or light meal on the terrace or in the garden, do please ask your server for the garden menu.

SPECIAL OFFERS

A tempting selection of special dining offers are available throughout the club. These change frequently, so do keep an eye out for the latest promotions.

PRE-THEATRE MENU

Each Tuesday and Thursday we offer theatre and opera goers a special two and three course pre-theatre menu in the Restaurant.

Available 5.30-6.30pm. From £21 per person. Quote 'pre-theatre' to book.

UPGRADE DURING YOUR NEXT VISIT

Planning your next stay at the club? Why not 'Upgrade' when you book your accommodation and book a three course dinner in the Restaurant for just £35 per person.

Just quote 'Dinner Upgrade' at the time of making your booking to receive the offer and confirm the date of your dinner reservation.

PLEASE NOTE

ROSL members and their guests should enjoy visiting the Duke of York Bar. Please act upon the following simple rules to make everyone's experience a pleasant one.

- Please switch off your mobile phones and electronic device, calls may be accepted and made in the Central Lounge.
- ROSL operates a smart casual dress code, however requests that members do not wear sportswear, collarless shirts or shorts in the club.
- Please avoid having business meetings during peak times. Space is available in the Central Lounge, Wrench Room, or speak to reception about hiring a meeting room.
- Bags and coats must be checked into the cloakroom.

DUKE OF YORK BAR

MENU

BAR SNACKS

Haddock goujons, tartare sauce	£6.00
Gorgonzola and walnut gnocchi, rocket pesto (v)	£6.00
Steak tartare with game chips, cured egg and truffle	£6.00

STARTERS

Seasonal soup of the day	£5.00
Chicken liver parfait, brioche, red onion chutney R/S	£7.95

SANDWICHES

Classic club: chicken, bacon, egg, gem lettuce, tomato, mayonnaise and chips	£10.50
Steak sandwich and chips	£10.50
Cave aged mature cheddar cheese and sweet pickle (v)	£6.95
Croque-monsieur: mature cheddar cheese, smoked ham and eggy bread	£8.00
Rare roast beef with horseradish	£8.00
Smoked Scottish salmon, dill cream cheese, caper berries, fresh lemon	£8.00

SALADS

Seared tuna niçoise with tarragon, black olives, cherry tomatoes, green beans and poached potato R/S	£15.75
Classic chicken Caesar salad with anchovies R/S	£11.50
Truffle whipped goats cheese, orange, pickled beetroot, radicchio and radish salad (v) R/S	£9.50

AFTERNOON TEA

Available daily, 2pm-6.30pm

Lady Willingdon Traditional Afternoon Tea (Finger sandwiches, cake selection, warm mini scones)	£17.33
Fruit and plain scone, strawberry jam, clotted cream	£8.64
Savoury Afternoon Tea (Finger sandwiches, salmon bellini and mini cheese scones)	£10.57
Tea cakes served with butter	£2.50
served with jam	£2.85
Crumpets served with butter	£2.50
served with jam	£2.85

DESSERTS

Clementine cheesecake with raspberry sorbet R/S	£7.25
Exotic fruit salad with passion fruit syrup and lemon verbena	£7.25
Selection of artisan cheese, millers biscuits and grape chutney R/S	£8.50

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MENU

NON-ALCOHOLIC

COLD DRINKS

Still/Sparkling Water 330ml	£1.95
Still/Sparkling Water 750ml	£4.20
Luscombe English Apple Juice 240ml	£2.85
Luscombe Orange Juice 240ml	£2.85
Luscombe Fiery Ginger Beer 320ml	£2.85
Luscombe St Clement's 320ml	£2.85
Luscombe Sicilian lemonade 320ml	£2.85
Luscombe Elderflower Bubbly 320ml	£2.85
Big Tom Tomato Juice 320ml	£2.85
Fever Tree Tonic 200ml	£1.60
Fever Tree Diet Tonic 200ml	£1.60
Schweppes Soda Water	£1.60
Fever Tree Ginger Ale	£1.60
Fever Tree Bitter Lemon	£1.60
Coke 200ml	£2.60
Diet Coke 200ml	£2.60

HOT DRINKS

ENVELOPE TEAS £2.40

Earl Grey, Peppermint, Red berry,
Camomile, English Breakfast

LOOSE LEAF TEAS £4.50

English Breakfast, Lady Willington
signature Earl Grey, Darjeeling leaf,
Lapsang Souchong, Camomile, Green tea

COFFEE

Americano	£2.80
Cappuccino	£2.95
Double Espresso	£3.00
Espresso	£2.00
Macchiato	£3.20
Latte	£2.95
Flat white	£2.95
Hot Chocolate	£2.95
Mocha	£3.25

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MENU

BEER

BOTTLED

Lefte Blonde	6.6%	330ml	£4.50
Old Speckled Hen	5.5%	550ml	£4.70

TAP

Cobra	4.3%	£2.70	£4.50
IPA Smooth	3.6%	£2.70	£4.80
Carlsberg Pilsner	3.8%	£2.70	£4.80
Guinness		£3.00	£5.50

WINE

Glass Bottle

SPARKLING

Botter Extra Dry, Prosecco, NV, Italy	11%	£7.00	£26.00
<i>A classic Prosecco with a fine mousse and fresh green pear character</i>			
Gardet Brut Tradition ,Non-Vintage, France	12%	£8.00	£40.00
<i>Ripe and fruity on the palate with a complex long finish</i>			

ROSE

Club Rose, Domaine de Pellehaut, 2014, France	12%	£4.80	£17.75
<i>A fresh and fruity rosé made with Tannat, Merlot and Syrah Cherry notes and citrus fruits shine through</i>			

WHITE

Beyond the River Chardonnay ,2014, Australia	13%	£4.25	£18.00
<i>Clean and crisp with aromas of citrus fruit</i>			
Atlanta di Vico Pinot Grigio,2014, Italy	12%	£5.00	£19.00
<i>Clean and crisp with aromas of citrus fruits. The palate is fresh with aromatic fruits, pineapple and a long lasting finish</i>			
Club White Domaine de Pellehaut ,2014, France	11%	£5.00	£20.00
<i>Aromas of citrus fruits and acacia flower with a touch of exotic fruit</i>			
Mount Brown Sauvignon Blanc ,2014, New Zealand	13%	£5.95	£23.50
<i>Made from a small block of vines on a family owned estate in the Waipara Valley</i>			
Macon Solutre Domaine Seve, France	12.5%	£7.50	£26.50
<i>Fermented with Braeburn apples and Bartlett pears with limestone infused chardonnay on the nose</i>			

RED

Club Red Domaine de Pellehaut, 2014, France	12%	£5.00	£20.00
<i>Lots of red fruit flavours and spicy freshness combined with a hint of vanilla</i>			
Ladera Verde , Merlot, Chile	13%	£5.75	£22.00
<i>Rich ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums and damson with juicy acidity</i>			
Las Moras Malbec Reserva, Argentina	13%	£6.50	£23.00
<i>Aromas of black pepper, mulberries and grilled tomato. Dryish medium body and savoury grilled carrot and apple earth to finish</i>			
Chateaux La Tour de Chollet Prestige, 2011, France	13.5%	£6.95	£26.00
<i>Matured in oak barrels, has intense colour and is full, rich and aromatic on the nose. A classic wine for a great year</i>			
Rioja Valserrano Crianza, 2011, Spain	14%	£6.95	£26.00
<i>A very pure and tangy portrayal of that noble berry with plenty of red fruits flavour</i>			

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SPIRITS

GIN

Gordon's	£3.80
Bombay Sapphire	£4.00
Tanqueray	£4.00
Vladivar	£4.00
Sipsmith	£4.00

VODKA

Smirnoff	£3.80
Absolut	£4.00
Vladivar Vodka	£4.00
Zubrowka	£4.00
Grey Goose	£5.00

RUM

Bacardi	£4.00
Malibu	£4.50
Havana Club 3yr White	£5.00
Morgan's Spiced Gold Rum	£7.00

WHISKEY

Jameson	£4.50
Jim Beam	£4.50
Jack Daniels	£5.00
Makers Mark	£5.00
Southern Comfort	£5.50

WHISKY

Grants Family Reserve Whisky	£4.00
The Famous Grouse	£4.00
Johnnie Walker -Black Label	£4.50
Johnnie Walker -Red Label	£4.50
Chivas Regal 12yr	£5.00
Lagavulin	£5.00
Talisker 10yr Malt	£5.00
Glenmorangie Quinta Ruban	£5.00
The Macallan Gold	£5.50
Glenfiddich	£5.50
Laphroaig	£5.50
Dalmore 12yr	£6.00

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SPIRITS

APERITIF

Amontillado Sherry	£4.00
Taylor Late	£5.00
Bristol Cream	£4.00
Tio Pepe	£4.00

COGNAC

Courvoisier	£4.00
Remy Martin VSOP	£5.40
Martell VS	£5.50
Hennesy XO	£14.00

TEQUILA

Jose Cuervo Especial	£4.50
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VERMOUTH

Martini Dry	£4.00
Martini Rosso	£4.00
Pernod	£4.50
Pimms	£4.50

LIQUEURS

Amaretto Disoronno	£4.50
Baileys	£4.50
Tia Maria	£4.50
Kahlua	£4.50
Drambuie	£4.50
Campari	£4.50
Cointreau	£4.50
Archers	£4.50
Sambuca White Luxardo	£4.50
Grand Marnier	£4.50