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All Day Dining

Champagne & Wines

Cocktails

Spirits

Beer & Cider

Aperitifs, Digestifs & Liqueurs

Soft Drinks & Hot Beverages

Salads

' 7 >>4 ' , 0> , = £13.75
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Free range, Suffolk chicken Caesar £19.95
Cos lettuce, Caesar dressing, Parmesan shavings,
anchovies, toasted croûtons

Line caught white Tuna Niçoise (DF) £19.95
Little Gem lettuce, French beans, confit tomatoes,
potatoes, red onion, black olives,
soft boiled quail's egg, vinaigrette, oregano

No 3 Robert Street • London • WC2N 6RL

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Email: reception@3robertstreet.london • www.3robertstreet.london

(V) denotes vegetarian option (VE) denotes vegan option
(GF) denotes gluten free option (DF) denotes dairy free option

Food allergies and intolerances: Before ordering please speak to a member of the food service or bar team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Sandwiches

Served on low GI granary bread from
Watton Bakery, Norfolk

Somerset Cruncher (V) £11.95
with cucumber or red onion marmalade

Organic honey roast ham £10.95
with cucumber, English or Dijon mustard

Organic honey roast ham & Somerset Cruncher £11.95

Poached line caught white tuna, £12.95
lemon & tarragon mayonnaise

Lambton & Jackson Maldon smoked salmon, £13.95
lemon cream cheese

Free range, Suffolk Coronation chicken £12.95

Carrot & raisin, walnut mayonnaise (V) (VE) £8.95

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Pâtisserie

Caramel cheesecake (V) £3.00

Chocolate brownie (V) (VE) £3.50

Cheese scone (V) £3.50
Served with butter

Fruit scone (V) (VE) (DF) £3.50
Served with butter

Clotted cream £1.00

Tiptree conserves - Strawberry, Lemon Curd, Raspberry £1.00

Ice creams & sorbet

Trio of our own in-house churned ice creams & sorbets £9.75

Ice cream options

Clotted cream & strawberry

Vanilla

Stracciatella

Pistachio

Sorbet options

Blood orange

Pineapple

Raspberry

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Champagne, Sparkling & Wine

	125ml	Bottle
Prosecco, Amori, Extra Dry	£9.75	£45.00
Pierre Courtois, Brut	£16.00	£80.00
Pol Roger, Extra Cuvée de Réserve		£115.00
Berry Bros. & Rudd Champagne, Grand Cru, Brut		£115.00
Laurent Perrier Cuvée Rosé		£150.00
Dom Perignon Moët et Chandon, Vintage Brut 2010		£425.00
Krug, Grande Cuvée		£495.00

White Wine

	175ml	Bottle
Pinot Grigio, Venezie IGP, Il Casone, Sacchetto Vini, Italy 2021	£9.95	£38.00
Albariño 'Bernon', Bodegas Aquitania, Rías Baixas 2022	£13.75	£48.00
Sauvignon Blanc, Nika Tiki, Marlborough 2020	£15.00	£55.00
Pouilly-Fumé, Domaine Des Fines Caillottes, Jean Pabiot, Loire Valley 2019		£68.00
Meursault 'Le Limozin', Domaine René Monnier, Burgundy 2018		£130.00
Puligny Montrachet, 1er Cru Les Folatières, Domaine René Monnier, Burgundy 2017		£175.00

All spirits are served as 50ml measures | 25ml measures are available on request | Mixers not included
Wines by the glass are served as 175ml measures | 125ml measures are available on request

Red Wine

	175ml	Bottle
Malbec, Dona Paula, Argentina 2019	£10.75	£40.00
Bodegas Ondarre, Rioja Crianza 'Rivallana', Spain 2018	£12.00	£45.00
Pinot Noir, Tuatara Bay, Saint Clair, Marlborough, New Zealand 2018	£14.50	£55.00
Cabernet Sauvignon, Pfeiffer, Rutherglen, Victoria 2017		£60.00
Château Cissac, Haut Médoc, Bordeaux 2016		£75.00
Amarone DOCG, Ca'Rugate, Veneto, Italy 2016		£110.00

Rosé Wine

Pinot Grigio Blush, Novita, Italy 2020	£10.50	£35.00
Château de l'Aumérade, Cuvée Marie Christine, Côtes de Provence, France 2020	£14.50	£55.00
Sancerre Rosé, Domaine de la Villaudière, Loire Valley, France 2020		£70.00

All spirits are served as 50ml measures | 25ml measures are available on request | Mixers not included
Wines by the glass are served as 175ml measures | 125ml measures are available on request

Cocktails

All cocktails £14

The Robert Street Martini

Vodka, Cointreau, mandarin, mint, lemon

Espresso Martini

Modern day coffee culture reinvented in a combination of vodka, fresh espresso and Kahlua as created for Naomi Campbell back in the day

Passionate Martini

Passion fruit, Stolichnaya vanilla vodka, pineapple, Prosecco

Vesper Martini

*The original James Bond martini from the 1953 book, "Casino Royale", as invented for Ian Fleming by Ivar Bryce
"Three measures of Gin one of Vodka, half a measure of Kina Lillet.
Shake it very well until it's ice-cold, then add a large, thin slice of lemon peel. Got it?"*

On the Buck

Rhubarb gin, honey, cardamom, lemon, ginger ale

Margarita

Enjoy a classic Margarita with salt on the rim

Long Island Iced Tea

The five classic spirits shaken with fresh lime, layered on Coca Cola

Mojito

The Cuban classic with Barcardi Carta Blanca, fresh lime and mint

Negroni

Three classic ingredients of Tanqueray gin, Campari and sweet vermouth

Old Fashioned

*The origins of cocktails were derived from mixtures of alcohol, bitters, sugar and water. In the mid 1900s bartenders returned to making cocktails in the 'old-fashioned' way, hence the modern-day name.
This classic drink an American whiskey of your choice with Angostura bitters and sugar, stirred down slowly over ice to perfection*

Champagne cocktails

Kir Royale

£19.00

A classic cocktail of crème de cassis, charged with Champagne

Classic Champagne Cocktail

£19.00

Champagne, Cognac, angostura bitters and sugar

French 75

£19.00

A mix of gin, sugar and lemon, charged with Champagne

Bellini

£12.00

A classic cocktail of Prosecco and white peach originating from Harry's Bar in Venice

Mocktails

Virgin Mary

£8.00

Tomato, celery salt, Worcestershire sauce, Tabasco, horseradish, celery

Neverland

£8.50

Aecorn Dry, grapefruit, elderflower soda

Passion Wagon

£7.50

Passion fruit, fresh lime, and grenadine charged with soda

Virgin Mojito

£7.50

Fresh lime and mint charged with soda

Gin

Hayman's Sloe	£9.50
Hendrick's	£9.00
Monkey 47	£14.00
Tanqueray	£7.00
Tanqueray Flor De Sevilla	£9.00
The Botanist	£10.00
Warner Edwards Elderflower	£10.00
Warner Edwards Victoria's Rhubarb	£10.00

Vodka

Absolut Citron	£7.50
Belvedere	£8.00
Chase English Potato	£11.00
Grey Goose	£9.00
Stolichnaya Vanil	£7.00

Whisk(e)y

Single Malts

Lowland

Auchentoshan Three Wood £14.00

Highland

Dalmore Cigar Malt £19.00

Glenmorangie Quinta Ruban 14yr £17.00

Speyside

Glenlivet 15yr French Oak Reserve £17.00

Islay

Lagavulin 16yr £14.50

Island

Talisker 10yr £11.00

Blended Scotch

Johnnie Walker Black Label £10.00

Blended Irish

Bushmills Black Bush £10.00

North American

Maker's Mark £9.00

Rum

White Rum

Havana 3yr	£8.00
Sagatiba Cristalina Cachaça	£8.00

Dark Rum

Havana 7yr	£10.00
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Gold Rum

Ron Zacapa Centenario	£16.00
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Spiced Rum

Chairman's Reserve	£8.00
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Tequila

Don Julio Reposado	£12.50
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Jose Cuervo Especial Gold	£7.00
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Beer & Cider

Bottled

Meantime London Pale Ale	4.3%	330ml	£5.75
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Peroni	5.1%	330ml	£5.75
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Aspall Suffolk Cider	5.5%	330ml	£5.50
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Heineken (alcohol-free)	0.0%	330ml	£3.95
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Cognac

Courvoisier Intiale Extra	£55.00
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Rémy Martin XO	£35.00
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Rémy Martin VSOP	£15.00
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Armagnac

Baron de Sigognac VS	£10.00
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Clos Martin XO 15yr	£15.00
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Aperitifs, Digestifs & Liqueurs

Amaretto Disaronno	£8.00
Aperol	£8.00
Campari	£8.00
Chambord	£9.50
Cointreau	£8.50
Drambuie	£10.00
Grand Marnier	£10.00
Kahlúa	£8.00
Limoncello	£8.00
Martini Bianco	£7.00
Martini Rosso	£7.00
Metaxa Ouzo	£8.00
Luxardo Sambuca	£8.00
Pimm's No. 1	£8.00

Please ask a member of staff for our cigar selection

Soft Drinks

Juices

Apple	330ml	£3.50
Cranberry	330ml	£3.50
Pineapple	330ml	£3.50
Grapefruit	330ml	£3.50
Passion Fruit	330ml	£3.50
Lychee	330ml	£3.50
Tomato	330ml	£3.50
Freshly squeezed orange juice	330ml	£4.75
Orange juice and lemonade	330ml	£4.75

Kingsdown Still or Sparkling Water	330ml	£3.50
	750ml	£7.00

Chilled filtered water	330ml	£2.00
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Coca Cola	200ml	£3.25
	330ml	£4.75
Diet Coke	200ml	£3.00
	330ml	£4.25

Fever-Tree Mixers

Juices and tonics as a spirit mixer

Indian Tonic Water / Slim Line Tonic Water	200ml	£3.00
Lemonade	200ml	£3.00
Soda Water	200ml	£3.00
Ginger Ale	200ml	£3.00
Ginger Beer	200ml	£3.00

Hot Beverages

English Breakfast Tea	£4.25
Decaffeinated English Breakfast	£4.25
Earl Grey	£4.25
Lemon & Ginger	£4.25
Peppermint	£4.25
Camomile	£4.25
Green Tea	£4.25
Strawberry & Raspberry	£4.25
Nespresso Coffee & Decaffeinated	
Americano	£3.95
Cappuccino	£4.50
Espresso	£3.95
Double Espresso	£4.95
Flat White	£4.50
Latte	£4.50
Macchiato	£4.50
Double macchiato	£4.95
Mocha	£5.50
Extra shot	£1.50
Hot Chocolate	£5.50
<i>Superb in-house blend of pure milk & dark chocolate shavings</i>	

