

The Rubens

AT THE PALACE

THE CURRY ROOM

DRINKS MENU

ALCOHOL BY VOLUME

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

Wines by the glass are also available in measures of 125ml upon request.

All vintages were correct at the time of printing, but are subject to change depending on availability.

Champagne 12% - 13%
White & Red Wine 12% - 13%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18%
Campari 25%
Sherry & Port 15.5% - 20%
Gin 37.5% - 57%
Vodka 37.5% - 50%
Rum 37.5% - 50.5%
Whiskies 40% - 70%
Brandy 40% - 46.5%

RUBENS SIGNATURE COCKTAILS

A curated collection of signature cocktails inspired by British history, tradition, and the spirit of our hotel. From the elegance of the King's mute swans to the grit of the Industrial Revolution, from the invention of the world's first underground railway to a tribute to the Palace guards, each creation is crafted to spark curiosity and intrigue.

THE SWAN 18

The King has a prerogative over all unclaimed mute swans in England and Wales. The Swan symbolises grace and beauty and is associated with love, music and poetry.

Tanqueray Gin, St-Germain, basil foam, cucumber, citrus, Lanson Le Black Réserve

1666 GREAT FIRE OF LONDON 18

The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire engulfed the medieval City of London inside the old Roman city wall.

Mezcal Amores Verde, Ancho Reyes Chile Liqueur, St-Germain, citrus, agave, vanilla, grapefruit

INDUSTRIAL REVOLUTION 18

The British Industrial Revolution started in the 1760s. Unregulated coal burning darkened skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight.

Buffalo Trace Bourbon, Sazerac Rye, Pedro Ximénez, smoke

THE CHANGING GUARD 18

The King's Guard and King's Life Guard are the names given to infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are fully operational soldiers.

ABA Pisco, Yellow Chartreuse, citrus, vanilla, pineapple, basil, Lanson Le Black Réserve

THE SEVENTH DUCHESS OF BEDFORD 18

Around 1840, Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution was a pot of tea and a light snack, taken privately in her boudoir. This is how the British Afternoon Tea Tradition began.

Grey Goose Orange Vodka, Cointreau, Rubens lemon curd, Earl Grey tea, citrus

HOT DRINKS

Served with our pastry team's famous shortbread biscuit

PMD'S TEA SELECTION

BLACK

PLANTERS' ENGLISH BREAKFAST 7

PLANTERS' EARL GREY 7

THE RUBENS BLEND 7

LAPSANG SOUCHONG 7

INFUSIONS

PEPPERMINT LEAVES 7

LEMONGRASS AND GINGER 7

ROOIBOS 7

GREEN

JASMINE GREEN TEA 7

TRADITIONAL MATCHA GREEN TEA 10

COFFEE BY ILLY

ESPRESSO 5

DOUBLE ESPRESSO 7

DECAFFEINATED COFFEE 7

AMERICANO 7

CAPPUCCINO 7

CAFFÈ LATTE 7

CAFFÈ MOCHA 7

MACCHIATO 7

MATCHA LATTE 9

HOT CHOCOLATE

RUBENS SIGNATURE HOT CHOCOLATE 9

Served with Rubens hand whipped cream and maraschino cherries

RUM

WHITE

	ABV	50ML
BOUNTY PREMIUM	40%	13
CHAIRMAN'S RESERVE	40%	13

GOLD

HAVANA CLUB AÑEJO ESPECIAL	40%	14
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DARK

GOSLINGS BLACK SEAL BLACK RUM	40%	14
DIPLOMÁTICO RESERVA EXCLUSIVA	40%	16
EL DORADO 12 YEARS	40%	18
FLOR DE CAÑA 12 YEARS	40%	18
RON ZACAPA CENTENARIO 23 YEARS	40%	25
RON ZACAPA XO	40%	40

SPICED

CHAIRMAN'S SPICED	40%	13
PINK PIGEON VANILLA SPICED	40%	14

TEQUILA

	ABV	50ML
CASAMIGOS BLANCO	40%	13
JOSE CUERVO GOLD	38%	13
HERRADURA BLANCO	40%	13
DON JULIO BLANCO	38%	14
PATRÓN SILVER	40%	15
CASAMIGOS REPOSADO	40%	18
DON JULIO AÑEJO	38%	18
DON JULIO REPOSADO	38%	20
DON JULIO 1942	38%	50
CLASE AZUL TEQUILA REPOSADO	40%	60

MEZCAL

	ABV	50ML
VERDE AMARÁS	40%	13

RUBENS SIGNATURE COCKTAILS

NEW YORK BAR CHERRY SOUR 18

The New York Sour emerged from a rich tradition of sour cocktails, already popular in America and likely introduced by the British Navy to balance spirit, citrus, and sugar.

Buffalo Trace Bourbon, Cherry Heering Liqueur, egg white, aromatic bitters, hibiscus, citrus, Beronia Rioja float

THOMAS MURLEY PENICILLIN 18

The Rubens was home to Thomas Murley & Sons Pharmacy from 1841 to 1880, later replaced by a distinguished law stationers shop.

Johnny Walker Black Whisky, Drambuie, ginger, honey, Lagavulin float, citrus

MADAME EXCALIER 18

Madame Excalier, a royal dressmaker, was famed for weaving diamonds into bridal veils for her wealthiest clientele.

Aperol, Rinquinquin Peach Liqueur, citrus, Oolong tea, prosecco

ELIZABETH DOWE 18

One onsite shop belonged to Elizabeth Dowe, an artificial flower maker. Artificial flower-making was a Victorian 'home' industry in which hundreds of girls and women were engaged.

Renais Gin, Italicus Rosolio di Bergamotto, fresh orange & basil, egg white, Rubens honey, citrus

VICTORIAN MILK PUNCH 18

Clarified milk punch rose to popularity in the 19th century, served at elegant gatherings and featured in Jerry Thomas' famed cocktail books.

Ukiyo Blossom Gin, Maraschino Cherry Liqueur, jasmine green milk tea, orange blossom water spritz

THE LIVING WALL 18

Our 21-metre wall features over 10,000 herbaceous plants, including buttercups, crocuses, lavender, and geraniums.

Herbarium aperitif, Italicus Rosolio di Bergamotto, mandarin juice, prosecco, soda

NON-ALCOHOLIC COCKTAILS

NOJITO 14

Strawberry, coconut, lime, mint, soda

SANSGRONI 14

Lyre's Orange, Sipsmith Freeglider, grapefruit

VELVET ESPRESSO 14

Seedlip Spice 94, Lyre's Coffee Originale, vanilla, espresso

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL 21

This cocktail appears as early as 1862 in "Professor" Jerry Thomas' Bon Vivant's Companion, which omits the brandy and was modified in 1889.

Maxime Trijol Cognac, Angostura Bitters, sugar, Lanson Le Black Réserve

FRENCH 75 21

The drink dates to World War I and an early form was created in 1915 at the New York Bar in Paris - later Harry's New York Bar - by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Tanqueray Gin, citrus, sugar, Lanson Le Black Réserve

Tanqueray 10 option 23

CHICAGO COCKTAIL 21

The Chicago cocktail is a brandy-based mixed drink probably named for the city of Chicago, it was documented in numerous cocktail manuals dating back to the 19th century.

Maxime Trijol Cognac, Cointreau, Angostura Bitters, Lanson Le Black Réserve

MARILYN MONROE 21

This cocktail recipe was named after the famous actress who used to drink Champagne with Calvados.

Calvados Dupont, Grenadine, Lanson Le Black Réserve

CHAMBORD ROYALE 21

This classic Champagne cocktail recipe is a new variation of the classic Kir Royale.

Chambord, Lanson Le Black Réserve

LOW CALORIE COCKTAILS

NO SUGAR PLEASE 16

Casamigos Tequila, mango and green cardamom, citrus, soda

LEMONGRASS GIMLET 16

Renaissance Gin, lemongrass, citrus, honey drop

BOTTLED BEERS

LAGERS	ABV		
NOAM	5.2%	330ML	10
HARBOUR SINGLEFIN	4%	330ML	9
BALFOUR JAKE'S RESERVE	5%	330ML	9
PERONI	5.1%	330ML	9
MEANTIME LONDON LAGER	4.5%	330ML	9
MORETTI	0%	330ML	7
HEINEKEN	0%	330ML	7

ALES AND IPA	ABV		
MEANTIME LONDON PALE ALE	4.3%	330ML	9
HARBOUR ARCTIC SKY IPA	4.3%	330ML	9
BALFOUR JAKE'S RESERVE IPA	4.3%	330ML	9

CIDER	ABV		
ASPALL	5%	330ML	9
BALFOUR JAKE'S ESTATE	5.4%	330ML	9

DRAUGHT BEER	ABV		
COBRA	4.5%		5/9
MALABAR BLOND IPA	4.7%		5/9

BEER FLIGHT WITH SHARING PLATTER

PLEASE ASK YOUR WAITER FOR DETAILS (FOR TWO) 79

SOFT DRINKS

LEMONADE	340ML	5
FEVER-TREE SODA	330ML	5
FEVER-TREE GINGER ALE	330ML	5
FEVER-TREE GINGER BEER	330ML	5
FEVER-TREE TONIC & NATURALLY LIGHT	330ML	5
COCA COLA / DIET COKE / COKE ZERO	330ML	7
KINGSDOWN MINERAL WATER	330ML/750ML	6/8
Still or Sparkling		

JUICES

ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO OR APPLE	5
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VODKA	ABV	50ML
KETEL ONE (Wheat, Holland)	40%	14
COPPER RIVET (Wheat, England)	40%	14
EVE VODKA (Apples, England)	40%	14
HAKU (Rice, Japan)	40%	14
TITO'S (Corn, USA)	40%	14
CHOPIN (Potato, Poland)	40%	14
BELVEDERE (Rye, Poland)	40%	14
GREY GOOSE (Wheat, France)	40%	14
WITCHMARK (Barley, England)	40%	15
GREY GOOSE L'ORANGE (Wheat, France)	40%	14
BLACK COW (Milk, British)	40%	15
MAMONT SIBERIAN (Wheat, Russia)	40%	15
BROKEN CLOCK (Wheat, England)	40%	15
UKIYO (Rice, Japan)	40%	15
CÎROC (Grapes, France)	40%	20

COGNAC	ABV	50ML
MAXIME TRIJOL	40%	13
COURVOISIER VS	40%	14
CHÂTEAU DU BREUIL	40%	14
MARTELL VSOP	40%	15
COURVOISIER VSOP	40%	15
RÉMY MARTIN VSOP	40%	15
HENNESSY FINE DE COGNAC	40%	15
RÉMY MARTIN 1738	40%	18
HENNESSY XO	40%	40
RÉMY MARTIN XO	40%	40
HENNESSY PARADIS	40%	180

ARMAGNAC	ABV	50ML
CALVADOS DUPONT	42%	13
DARROZE LES GRANDS ASSEMBLAGES	43%	15
JANNEAU XO	40%	28

ABSINTH	ABV	50ML
LA FÉE	68%	12

THE CLASSICS

OLD FASHIONED 18
The Old Fashioned cocktail was rumoured to be invented by a mixologist at the Pendennis Club in Louisville, Kentucky, in honour of Colonel James E. Pepper, who then introduced it to the Waldorf-Astoria Hotel Bar in New York City.
Maker's Mark Bourbon, Angostura Bitters, brown sugar

BOBBY BURNS 18
The Bobby Burns is an old cocktail recipe which appeared around the 1900s.
Maker's Mark Bourbon, Rubens blend vermouth, Bénédictine

PIÑA COLADA 18
It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954.
Bounty Premium Rum, fresh pineapple, coconut, cream, sugar

MARGARITA 18
Created around 1938 by Carlos "Danny" Herrera at his restaurant.
Casamigos Tequila, citrus, Cointreau
Don Julio Tequila option 21

MILLION DOLLAR 18
The Million Dollar cocktail was created in 1910 by Ngiam Tong Boon at the Long Bar Raffles in Singapore.
Tanqueray Gin, Rubens blend vermouth, egg white, Grenadine, pineapple juice

CORPSE REVIVER NO.2 18
This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books.
Tanqueray Gin, Lillet Blanc, Cointreau, citrus, Absinthe

THE VINTAGE MARTINIS

FRANKLIN 18
Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.
Tanqueray Gin, Dry vermouth, orange bitters

THE VESPER 18
Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.
Tanqueray Gin, Ketel One Vodka and Lillet Blanc, shaken and “not stirred” served in a martini glass
Tanqueray 10 option 20

GIBSON 18
Created around 1940 for the author Charles Dana Gibson at the Players Club in New York. It's a martini with a special twist.
Gin and Dry vermouth stirred and served with a small onion

SILVIU'S IMMERSIVE COCKTAILS
Join our expert mixologist and Director of Bars Silviu, as you master your very own recipes. During the experience, you'll enjoy a glass of champagne before making two cocktails of your choice - an experience made complete with four of our small plates.

Time: Daily at 1pm, 3pm and 5pm
Price: £135 per person or £270 for two people

Please ask your server for more information

GIN

FRAGRANT	ABV	50ML
Fruity/floral/sweet		
UKIYO YUZU	40%	14
WARNER'S RHUBARB	40%	15
TANQUERAY FLOR DE SEVILLA	41.3%	15
HENDRICK'S	44%	15
NIKKA COFFEY GIN	47%	16

NON-ALCOHOLIC	
SEEDLIP SPICE 94	11
SIPSMITH FREEGLIDER	11
LYRE'S ORANGE	11
LYRE'S AMARETTI	11

GIN

DRY AND CITRUS

Crisp/zesty/juniper heavy

	ABV	50ML
TANQUERAY	43.1%	13
HAWTHORN'S	41%	13
KING OF SOHO	42%	14
MARTIN MILLER'S	40%	14
COTSWOLDS DRY GIN	46%	14
ENGINE GIN	40%	14
BOLS GENEVER	42%	14
SIPSMITH	41.6%	15
TANQUERAY 10	47.3%	15
BOBBY'S SCHIEDAM DRY	42%	18
FEW SPIRITS AMERICAN	40%	18
NO. 3 LONDON DRY	46%	20

DOWN TO EARTH

Woody/herbaceous/rooty/aromatic

	ABV	50ML
DÀ MHÌLE BOTANICAL	42%	13
BOATYARD DOUBLE	46%	14
ANNO KENT DRY	43%	13
EDEN MILL HOP	46%	14
WITCHMARK	40%	14
DRUMSHANBO	43%	14
CITADELLE	44%	14
TWISTED NOSE WINCHESTER DRY	40%	14
PLYMOUTH NAVY STRENGTH	57%	14
SACRED	40%	14
AVIATION	42%	15
DEL PROFESSORE GIN MONSIEUR	43.7%	15
GIN MARE	42.7%	15
MONKEY 47	47%	20

SPICE & FIERY

Warm/medicinal/smooth/powerful

	ABV	50ML
ST. GEORGE TERROIR	45%	15

APERITIFS & VERMOUTH

	ABV	50ML
DOLIN VERMOUTH	15%	11
MARTINI ROSSO	15%	12
MARTINI EXTRA DRY	15%	12
DUBONNET	14.8%	12
PERNOD	40%	12
LILLET BLANC	17%	12
LILLET ROSÉ	17%	12
LILLET ROUGE	17%	12
FERNET BRANCA	39%	12
CARPANO ANTICA	16.5%	12
CAMPARI	25%	12
KAMM & SONS	33%	12
APEROL	11%	12
PIMM'S NO. 1	25%	12
BEESOU HONEY APERITIF	11%	12
AMARO SANTONI	16%	12
BOTIVO	0%	11

PORT & FORTIFIED WINE

	ABV	100ML
FONSECA BIN 27 RUBY PORT	20%	11
RAMOS PINTO ADRIANO RESERVA WHITE PORT	19.50%	11
TÍO PEPE SHERRY	15%	13
TAYLOR'S LATE BOTTLED VINTAGE 2011	20%	14
TAYLOR'S TEN YEAR OLD TAWNY PORT	20%	16

LIQUEURS & DIGESTIFS

	ABV	50ML
AMARULA	17%	13
COINTREAU	40%	13
BÉNÉDICTINE DOM	40%	13
DRAMBUIE	40%	13
GRAND MARNIER	40%	13
SON OF A GUN COFFEE LIQUEUR	25%	13
BAILEYS	17%	13
AMARETTO DISARONNO	28%	13
PATRÓN XO CAFE	35%	13
ISOLABELLA SAMBUCA	40%	13

WHISKIES

SCOTTISH SINGLE MALTS

ABV 50ML

HIGHLANDS

GLENMORANGIE 10 YEARS	40%	13
OBAN 14 YEARS	43%	16

SPEYSIDE

GLENFIDDICH 12 YEARS	40%	14
GLENLIVET 12 YEARS	40%	14
MACALLAN DOUBLE CASK 12 YEARS	40%	16
BALVENIE DOUBLE WOOD 12 YEARS	40%	16

ISLAY

BOWMORE 12 YEARS	40%	13
ARDBEG 10 YEARS	46%	15
LAPHROAIG 10 YEARS	40%	16
LAGAVULIN 16 YEARS	43%	16

ISLE OF SKYE

AUCHENTOSHAN 12 YEARS	40%	14
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ORKNEY

HIGHLAND PARK 12 YEARS	40%	15
HIGHLAND PARK 18 YEARS	43%	35

LOWLAND REGION

AUCHENTOSHAN 12 YEARS	40%	14
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ENGLISH SINGLE MALTS

ABV 50ML

COTSWOLDS		
JOHNNIE WALKER RED LABEL	40%	13

WHISKIES

SCOTTISH BLENDED WHISKY

ABV 50ML

JOHNNIE WALKER BLACK LABEL	40%	13
JOHNNIE WALKER RED LABEL	40%	13
JOHNNIE WALKER GOLD LABEL	40%	30
JOHNNIE WALKER BLUE LABEL	40%	45

AMERICAN BOURBON

ABV 50ML

WOODFORD RESERVE	43.2%	15
BUFFALO TRACE	40%	16
EAGLE RARE 10	45%	16

TENNESSEE WHISKEY

ABV 50ML

UNCLE NEAREST 1856	50%	25
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RYE WHISKEY

ABV 50ML

RITTENHOUSE	50%	14
SAZERAC	45%	15

IRISH BLENDED WHISKEY

ABV 50ML

JJAMESON	40%	13
JAMESON BLACK BARREL	40%	13
BUSHMILLS BLACK BUSH	40%	13
BOANN MADEIRA SINGLE POT STILL	47%	18

JAPANESE WHISKIES AND UMESHU

ABV 50ML

NIKKA FROM THE BARREL	51%	13
NIKKA COFFEY GRAIN	45%	15
HIBIKI	43%	25