

## THE DRAWING ROOM

Over the years, The Drawing Room has been the beating heart of The OWO, welcoming many famous guests throughout its rich history for drinks and top-secret meetings.

Today, The Drawing Room remains at the heart of Raffles London at The OWO, where the afternoon tea is inspired by traditional English flavours and sweet delicacies served with a selection of expertly blended teas, created by Camellia's Tea House.

Our Executive Pastry Chef, Dale DeSimone was inspired to create a menu that captures the essence of English cakes and treats by utilising contemporary cooking techniques to extract the most flavour and natural colours from the hand-selected, high-quality, local produce.

## AFTERNOON TEA

£75

### Champagne Afternoon Tea

First glass of "NV Collection 244 Brut – Louis Roederer  
Champagne – France" Supplement  
£19

### English Sparkling Rose

First glass of "2019 Rosé Brut – Gusbourne  
Kent – England" Supplement  
£22

### Alcohol-Free Pairing

First glass of "French Bloom" Supplement  
£12

## AFTERNOON TEA

### SAVOURIES

#### Smoked Salmon

Rye ~ Severn & Wye Salmon ~ Fennel Pollen ~ Soft Cheese

#### Organic Egg & Cress

White Bread ~ Salad Cress ~ Truffle

#### Heritage Carrot

Walnut Bread ~ Radish ~ Carrot Relish

#### Earl Stonham Farm Wagyu Beef Pastrami

Onion Bread ~ Horseradish ~ Grain Mustard ~ Celeriac

#### Organic Rhug Estate Chicken

Brown Bread ~ Shallot ~ Tarragon Mayonnaise

### PASTRIES

#### Lemon Tartlet

Confit Of Lemon ~ Black Pepper Sable ~  
Bermondsey Street Honey

#### Chocolate Brownie

Smoked Butter Brownie ~ 64% Chocolate ~  
Cocoa Crumble

#### Apple Crumble

Maple Syrup ~ Spiced Crumble ~  
Vanilla Bean Chantilly

#### Toffee Macaron

Salted Toffee ~ 46% Milk Chocolate ~  
Caramelised Almond

#### Plum Pavlova

Black Tea Jelly ~ Meringue ~ Lime

### SCONES

#### Freshly Baked Buttermilk Scones

Traditional & Sultana ~ Strawberry Jam ~ Cornish Clotted Cream

### CAKE TO FINISH

Chocolate Sponge With Salted Caramel  
Treacle Syrup & Candied Carrot Cake  
Almond, Cherry & Orange Loaf

Executive Pastry Chef - Dale DeSimone

## TEA SELECTION

### WHITE

#### Silver Needle – £10

Luxurious white tea buds combine together to produce a delicately sweet tea with hints of flowers and sweet honey

#### White Apricot – £8

An award-winning tea that enjoys the refined character of a white tea with distinct honey-like sweetness of apricot

### GREEN

#### Dragon Jasmine Pearl – £10

Our Dragon well tea has unique flat and crisp leaves and is grown in the Hangzhou area in Zhejiang province. This delicate tea smoothly develops a classic green tea character with sweet and slightly fruity notes

#### Cherry Blossom – £8

A delicious green tea that is blended with peony flower petals, rose petals and cherries to produce a beautifully balanced tea with distinctive cherry notes

#### Dragon well (Lung Ching) – £12

True Dragon well tea, with its unique flat and crisp leaves, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma

#### Matcha Ceremonial – £10

Ceremonial grade matcha with nutty undertones and a wonderfully bitter-sweet profile

### SCENTED BLACK

#### Earl Grey – £8

Quintessentially English, our elegant Earl Grey is well balanced with vibrant oil of bergamot, developing delicious citrusy notes

#### The Churchill – £10

Inspired by Winston Churchill's favourite tea, a delicious blend of smoky lapsang with highlights of bergamot, wrapped together by warming ginger

## TEA SELECTION

### OOLONG

#### Tie Guan Yin – £8

A wonderfully refreshing, light green oolong with floral and citrus notes with a creamy texture and buttery finish

#### Milky Oolong – £8

This award-winning green oolong has a deliciously light butter-rich flavour with a creamy texture and delicate lactose and sweet vanilla notes

### BLACK

#### The OWO Afternoon Tea – £10

Exclusively made for Raffles London, our Afternoon Tea Blend comprises whole leaf black teas blended with rose petals. A graceful tea with a sophisticated interplay of citrus and floral notes

#### Darjeeling 1st Flush – £12

A lively and delicate aromatic character bursting with 1st flush muscatel notes, floral undertones and subtle astringency

#### English Breakfast – £8

High-grown, orange pekoe whole-leaf teas blended to produce a robust tea with hints of golden syrup wrapped around gentle flowery notes

### TISANES - CAFFEINE FREE

#### Between The Leaf's – £10

A tantalising and refreshing medium bodied herbal infusion with juicy lemons interlaced with warm and spicy ginger notes and hints of a mystery spice

#### Happiness – £8

A delightfully uplifting herbal infusion with a hypnotic blend of lush lemons intertwined with delicate spicy and sweet floral notes

#### Relax – £8

A refreshing and light herbal infusion with highlights of lemons underpinned by delicate earthy undertones

## DRINKS

### HOT BEVERAGES

Espresso	7
Double Espresso	8
Ristretto	8
Lungo	8
Americano	8
Cappuccino	8
Latte	8
Flat White	8
Hot Chocolate	9
Barista Specials	
Matcha Latte	12
Iced Latte	8
Snacks	
The Drawing Room Signature Biscuit Selection	10

### SOFT DRINKS

London Essence <i>Tonic, Lemonade, Grapefruit Soda, Roasted Pineapple Soda, Ginger Beer, Ginger Ale, White Peach &amp; Jasmine Soda</i> Real – Dry Dragon Sparkling Tea	6
---	---

### JUICES

Orange	7
Pineapple	7
Apple	7
Cranberry	7
Grapefruit	7
Tomato	7
Super Green Juice	7

### WATER

Small Still & Sparkling	5
Large Still & Sparkling	7

## WINE

### CHAMPAGNE & SPARKLING

NV Collection 244 Brut – Louis Roederer <i>Champagne – France</i>	22	132
2019 Rosé Brut – Gusbourne <i>Kent – England</i>	24	145
NV Classic Cuvée Brut – Nyetimber <i>Sussex – England</i>	24	145
NV Cuvée Rosé Brut – Laurent Perrier <i>Champagne – France</i>	30	180
2015 Vintage Blanc de Blancs Brut – Pol Roger <i>Champagne – France</i>	45	270
MV 171er Édition Brut – Krug <i>Champagne – France</i>	95	550

### WINE

#### White

2021 Shoreline – Lyme Bay Winery <i>Devon – England</i>	14	85
2021 Rías Baixas Albariño Leirana – Forjas del Salnés <i>Galicia – Spain</i>	15	90
2021 Steinhügel Riesling Santa Lucia Highlands – Tatomer <i>California – USA</i>	16	96
2020 Pouilly-Vinzelles – La Soufrandière <i>Burgundy – France</i>	19	114
2019 Vouvray Le Portail – Champalou <i>Loire Valley – France</i>	20	120
2021 Sta. Rita Hills Chardonnay – Donnachadh <i>California – USA</i>	22	132

#### Rosé

2022 Lady A Rosé – Château La Coste <i>Provence – France</i>	14	85
2022 Clos Mireille Rosé – Domaines Ott <i>Provence – France</i>	19	115

## WINE

### Red

2022 Pinot Noir – London Cru <i>Bordeaux – France</i>	14	85
2021 Uco Valley Malbec de Sangre – Luigi Bosca <i>Mendoza – Argentina</i>	16	114
2017 Bourgogne Rouge – Domaine de Montille <i>Burgundy – France</i>	19	114
2016 Walla Walla Valley Syrah – Gramercy Cellars <i>Washington – USA</i>	23	138
2018 Barolo – Reva <i>Piedmont – Italy</i>	25	150
2018 Pauillac Réserve – Pichon Comtesse <i>Bordeaux – France</i>	30	180

### Sweet

2021 Monbazillac Jour de Fruit – Domaine l’Ancienne Cure <i>Southwest – France</i>	14	42
2021 Sauternes – Castelnau de Suduiraut <i>Bordeaux – France</i>	16	114

### Fortified

10 Years Old Tawny Port – Ramos Pinto <i>Duoro – Portugal</i>	14	105
2013 Vintage Port – Quinta do Seixo <i>Duoro – Portugal</i>	16	120

### Alcohol-Free Sparkling

French Bloom – Le Blanc	15	65
French Bloom – Le Rosé	15	65

## SPIRITS

### Gin

No. 3  
*Our house gin is from Berry Bros & Rudd, located nearby in St. James's. No. 3 is the perfect balance of 3 key flavours: juniper, citrus and spice, making it refreshing in taste and classic in style.* 16

Sipsmith Raffles 1915  
*An exclusive bottling for Raffles Hotels & Resorts. Created to commemorate the 100th anniversary of the famed Singapore Sling cocktail, by Sipsmith Master Distiller Jared Brown, exclusively for Raffles Hotels & Resorts.* 19

Cambridge Truffle 30

### Vodka

Sapling  
*Our house vodka is climate positive and for every bottle sold a tree is planted in the local community who benefit from the planting projects.* 16

Portobello Road 18

Discarded Grape Skin 19

### Tequila

Casamigos Blanco  
*Our house tequila is a small batch, ultra-premium made from the finest hand-selected 100% Blue Weber agave, grown in rich red clay soil and the cool climates of the Highlands of Jalisco, Mexico.* 16

Don Julio Reposado 22

Fortaleza Reposado 32

### Mezcal

Ojo de Dios  
*Our house mezcal was chosen for its modern approach to branding and flavour, while still honouring the traditional production methods and quality.* 18

El Camino del Pensador 22

Derrumbes Joven 24

### Rum

Bacardí Carta Blanca  
*Our house rums are chosen because of the brand's family heritage and quality of product which is showcased in the original versions of several classic cocktails.* 16

Bacardí Reserva Ocho 19

East London Liquor Co. Rum 18

Takamaka Zannannan Pineapple 19

## SPIRITS

### Scotch

Nc'Neen Original  
*Pioneering the world of modern Scotch through nature, creativity, and individuality.* 16

Balvenie 14yo Caribbean Cask 22

Glenmorangie Signet 18yo 38

### Whiskey – American

Michter's US\*1 Kentucky Straight Bourbon 16

Bulleit Rye 19

Lot No. 40 Rye 24

### World Whiskey – Irish

Redbreast 12yo 19

Greenspot 20

Yellow Spot 26

### World Whisky – English

The Lakes One Fine Blended Whisky 18

The Lakes Distillery Single Malt Whisky Maker's Reserve No. 6 30

The Lakes Whisky Maker's Editions Infinity 40

### World Whisky – Japanese

Nikka from the Barrel 20

Hibiki Harmony 24

Togouchi 15yo 38

### Cognac

Courvoisier VSOP  
*Our house Cognac was selected for its deep respect for the terroir, treatment of the raw material and the Art of Making.* 16

Remy Martin VSOP 18

Martell XO 32

### Calvados

Avallen 16

Dupont VSOP 24

Adrien Camut 6yo 25

### Armagnac

Clés des Ducs XO 22

Château du Tariquet VSOP 30

Château de Gaube 1963 110

## ALCOHOL-FREE SPIRITS & BEER

### ALCOHOL-FREE SPIRITS

Seedlip <i>Spice 94, Garden 108, Grove 42</i>	14
Everleaf <i>Mountain, Marine, Forest</i>	13
Lyre's <i>Italian Spritz, Coffee Original</i>	14

### BEER

Orbit Nico Köln Lager 4.8% <i>London, England</i>	8
Noam Lager 5.2% <i>Bavaria, Germany</i>	9
Orbit Ivo Pale Ale 4.5% <i>London, England</i>	8
The Original Small Beer Company Session Pale 2.5% <i>London, England</i>	8
Lucky Saint 0.5% <i>Brewed in Bavaria, Germany and 'de-alcoholised' in the UK</i>	7

## COCKTAILS

### DRAWING ROOM COCKTAILS

#### The Drawing Room – £24

No. 3 Gin, The OWO Afternoon Tea, Lemon, Champagne

#### The Drawing Room – Alcohol-Free – £16

Seedlip Spice 94, The OWO Afternoon Tea, Lemon, French Bloom

#### Martini – £20

Sapling Vodka or No. 3 Gin, Dry Vermouth, Twist

#### Spritz – £23

Casamigos Blanco Tequila, Elderflower, Cherry Blossom Sherbet,  
London Essence Pomelo & Pink Peppercorn

#### Spritz – Alcohol-Free – £15

Seedlip Grove 42, Elderflower, Cherry Blossom Sherbet,  
London Essence Pomelo & Pink Peppercorn

#### Fruit Punch Royale – £25

No. 3 Gin, Crème de Cassis, Raspberry, Lemon, Honey, Champagne

#### Rob Roy – £24

Nc'Neen Organic Single Malt Scotch Whisky, Sweet Vermouth, Bitters

#### Chelsea Sidecar – £23

ecoSPIRIT Portobello Road Gin, Cointreau, Lemon

#### Scotch Whisky Smash – £24

Johnnie Walker Black Label 12yo Blended Scotch, Peach, Lemon, Sugar, Mint, Bitters

#### Espresso Martini – £20

Sapling Vodka, Coffee Liqueur, Coffee, Sugar

## WEIGHTS AND MEASURES ACT

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof. Please note that champagne and sparkling wines, white & red wines are sold by the glass measured at 125ml, and Port and Sherry are sold by the glass measured at 100ml. Please note that all vintages were correct at the time of printing but are subject to change.

Champagne	12-13%
White & Red Wine	12-13%
Beers	0.05-5.5%
Vermouth	4-18%
Sherry & Port	5.5-20%
Gin	37.5-50%
Vodka	37.5-50%
Rum	37.5-50.5%
Tequila & Mezcal	38-50%
Whisk(e)y	40-70%
Cognac	40-70%
Absinthe	68%

*Please note that all prices include VAT at the local stipulated rate.  
A discretionary service charge of 15% will be added to your bill.  
Our wines ABV is between 6% and 16%*

*Please inform your server if you have any allergies  
or require information on ingredients used in our dishes.*



