



EST 2024



MUSE



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WELCOME to Muse at RSA House.

A bit about RSA House... The first foundation stone was laid in 1772, and the Royal Society of Arts took up residence in September 1774, 20 years after the Society was established. The House was originally just a single townhouse, in the middle of John Adam Street and was designed with the renowned architects of the day the Adam brothers. Over time, the RSA acquired the adjoining Georgian townhouses, in time owning all five to the end of the street, standing 8 storeys tall.

The House has been home to many things over the past 250 years, including – the public ‘Adelphi Tavern’, mentioned in Dickens’ ‘The Pickwick Papers’, a meeting hall, accommodation to artists, a restaurant in ‘The Vaults’ (our historical cellars) and a home for innovation. Alexander Graham Bell gave a practical demonstration of his radical new invention, the telephone in our Great Room in 1878. At its heart, RSA House has always been a place for people to convene, share ideas, and debate what a better future for everybody could be. We hope you enjoy our latest initiative to do so: Muse At RSA House.



COCKTAILS

East Of Eden 12.5

Cucumber Distillate | Sipello | Townsend Apple Juice | Verjus | Idyll Rhubarb Soda

Clem Fandango (Yes, I can hear you) 13.5

Blanco Tequila | El Destilado Mexicano Agave Distillate | Pleasant Land Pear Eaux de Vie | Parafante Fig Leaf Liqueur | Lime | Almond

Bramble 14.5

Gin | Capreolus Blackberry Eaux de Vie | Niepoort Port | Lemon

Crimson & Clover 14.5

Gin | Aker English Rose Vermouth | Capreolus Raspberry Eaux de Vie | Rhubarb | Lemon

Blackadder 12.5

Vault Aperitivo Bitter | Hepple Sloe & Hawthorn Gin | Sour Cherry | Lemon | Almond | Devil's Botany Absinthe

Shipwreck Fix 12.5

Two Drifters Signature Rum | Niepoort Port | Rosehip | Hawthorn | Verjus

My Bloody Clementine 12.5

Whisky | Amontillado Sherry | Chamomile | Ginger | Honey | Yuzu | Lemon

MARTINIS

Truffle Martini 16.5
Vodka | Truffle Distillate | Amontillado Sherry

Cucumber Martini 12.5
Gin | Cucumber Distillate | Vault coastal Dry
Vermouth

Horseradish Martini 12.5
Vodka | Horseradish Distillate | Vault coastal Dry
Vermouth | Pickled Onion

WILD COCKTAILS

Wild Carrot Margarita 13.5
Blanco Tequila | El Destilado Mexicano Agave
Distillate | Wild Carrot Seed Distillate | Triple
Sec | Lime

Pineapple Weed Pisco Sour 13.5
Pisco | Pineapple Weed Infusion | Lemon | Bitters

Myrica Gale Daiquiri 13.5
El Destilado Oaxacan Rum | Myrica Gale
Distillate | Lime

Amaretto & Hogweed Sours
Pleasant Land Amaretto | Hogweed Distillate |
Lemon | Bitters

CLASSICS

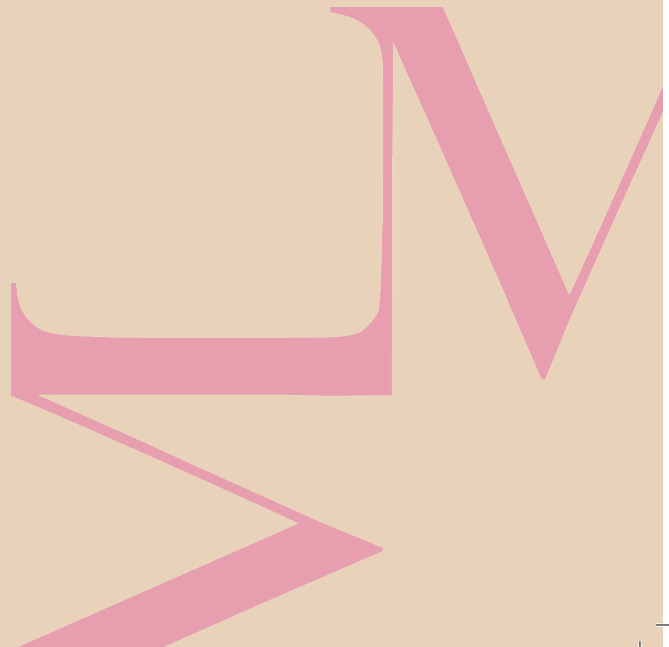
House Martini	9.5
Gin or Vodka Dry Vermouth Twist or Olive	
Old Fashioned	10.5
Bourbon Bitters Sugar	
Whiskey Sour	10.5
Whisky Lemon Bitters	
Negroni	10.5
Gin Italian Bitter Sweet Vermouth	
Tom Collins	9.5
Gin Lemon Soda	

WITHOUT ALCOHOL

Non Alc Negroni	8.5
Vault Non-Alc Aperitif Martini Vibrante Pentire Coastal Spritz	
Rhubarb & Rosehip Spritz	8.5
Vault Non-Alc Aperitif Rosehip Lemon Idyll Rhubarb Soda	
Pinewood Spritz	8.5
Pentire Adrift Lemon Almond Idyll Pine Soda	
Botivo & Apple Spritz	8.5
Botivo Elderflower Lemon Idyll Apple Soda	

WE have partnered with Idyll Drinks to guide the development and creation of our cocktails, offering ingredients that are fresh, regenerative and packed with flavour. Idyll Drinks was created by Marcis Dzelzainis, who's love of foraging wild ingredients brings connection with people and the landscape, Idyll Drinks brings passion and creativity designing delicious beverages in sustainable and regenerative ways. Idyll supports local farmers and producers, uses lesser known, sustainable ingredients and has great talent for crafting award-winning beverage. Not listed is the library of wild distillates, made with foraged ingredients, that Idyll has produced to allow our Muse bartenders to craft unique, delicious and creative cocktails for you.

We offer cocktails with and without alcohol, and we are happy to create something off menu for you and your guests. Just ask at the bar.



CIDER

	125ml	750ml
Oliver's Blakeney Red Perry 2023	6	30
Gospel Green Brut 2016	7.5	40
Find & Foster Appellation 2020	11.5	65

WINES

	125ml	750ml
White		
Le Pionnier Blanc Colombard / Ugni Blanc Languedoc France 2023 11.5%	7	35
Albarino Pazo de Miraflones La Mancha Spain 2023 11%	9	48
Rosé		
Chiaretto di Bardolino Cantine Gorgo Veneto Italy 2023 12.5%	10	50
Red		
Fuenteverde Garnacha / Tempranillo Carinena Spain 2023 13%	7	35
Séguret Côtes du Rhône Villages Domaine de l'Amandine S. Rhône France 2021 13.5%	9	48
Sparkling		
Ridgeview Chardonnay / Pinot Bloomsbury Noir / NV Pinot Meunier Sussex United Kingdom 12%	16	86

BEER

330ml

Two Tribes Classic

5.5

Premium Lager 4.0%

Two Tribes Metro

5.5

London Session IPA 3.8%

Lucky Saint

6

Non-Alcoholic

SOFTS

Karma Cola

4

Karma Lemony Lemonade

4

Idyll Wild Apple Soda

6

Idyll Rhubarb Soda

6

Idyll Gooseberry Soda

6

Townsend Apple Juice

6

Idyll Pine Soda

6

BAR SNACKS

Tyrell's Crisps	5
BBQ Crunch Crackers	5
Fried Chilli Broad Beans	5
Tomato & Paprika Mini Breadsticks	5
Marcona Almonds, Maldon Salt	6
Gordal Olives	6.5
Cobble Lane Charcuterie, RSA Chutney	7.5
White Bean Ragout, Vegan N'djua, Bread	8.5
Brindisa Chorizo, Red Wine, Quince	9.5

Weights and Measures Act:

Gin, Rum, Vodka or Whisky is served in measures of 25ml or 50ml.

Wine is served in measures of 125ml.

For those with special dietary requirements or allergies, please inform a member of the Muse team.

All prices are inclusive of VAT.

An optional 10% service charge will be added to your bill.

The RSA is a registered charity and your purchase from Muse at RSA House directly supports our work and charitable mission as a social change organisation.

WHAT is the Royal Society of Arts?
Established by our founder William Shipley
in 1754, we are the Royal Society for the
Encouragement of Arts, Manufactures and
Commerce. Founded in Covent Garden in
Rawthmell's Coffee House, we have been at
the forefront of significant social impact for
270 years. From our inception supporting new
inventions, ideas and design, to the RSA of
today – we are committed to a world that is
resilient, rebalanced and regenerative and to
enabling people, place and planet to flourish in
harmony.

Come for the drinks and stay for the musings...
we hope to see you again soon.





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