



EST 2024



MUSE



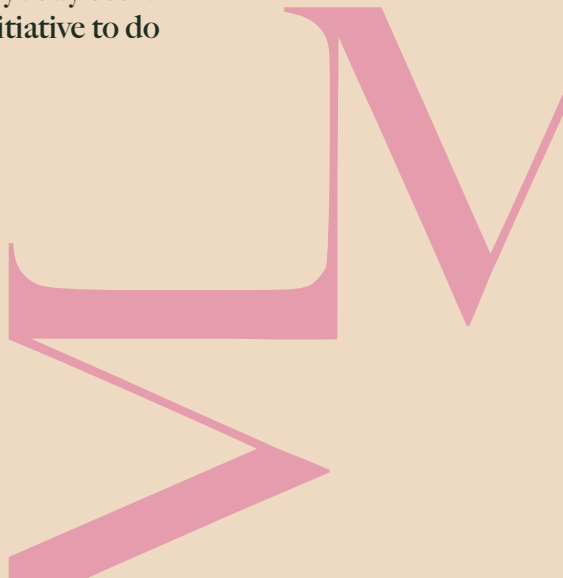
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WELCOME to Muse at RSA House.

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.



WINTER

Frankincense Fizz

14.5

Gin | Olive Oil | Frankincense | Chinotto Orange
| Lemon | Vanilla

Walnut Sour

14.5

Woven Whisky | Walnut | Amontillado | Bitters
| Lemon

Pine Needle Rickey

13.5

Heppe Douglas Fir | Triple Sec | Lime | Idyll
Pine soda

Mulled Cider

5 | 7.5

Spiced Rum (optional) | Spiced Apple Caramel
| Lemon | Orange | Wild Spices | Spiced Apple
Caramel. Served hot

Smoking Bishop - The Original 'Mulled Wine'

9

Port | Vault Forest Vermouth | Mulling Spices
including Allspice, Mace & Cassia | Ginger |
Orange | Lemon | Turbinado Sugar. Served hot

*Mentioned in RSA Fellow Charles Dickens
'A Christmas Carol'*

*"I'll raise your salary and endeavour to
assist your struggling family, and we'll
discuss your affairs this very afternoon,
before this very fire, over a Christmas
bowl of smoking Bishop, Bob!"*

MARTINIS

Truffle Martini 16.5

Vodka | Amontillado | Black Truffle

Horseradish Martini 14.5

Vodka | Coastal Vermouth | Horseradish
(served with a pickled onion)

Mince Pie Martini 13.5

Gin | Wild Spices | Apple | Raisin

SIGNATURE

Carol Channing 14.5

Raspberry | Aker English Aperitif | Sparkling Pear

MX Special 14.5

Ocho Tequila | Pink Grapefruit | Redcurrants |
Amontillado | Lemon

Barbershop Fizz 14.5

Meadowsweet | Hepple Aquavit | Vanilla | Mint |
Lime | Sparkling Water

Peach & Vetiver Smash 12.5

Vetiver Tequila | Mint | Peach | Lemon

MUSE CLASSICS

Cucumber & Mezcal Old Fashioned 16.5

Mezcal | Cucumber | Hogweed | Bitters

Wild Carrot Margarita 13.5

Tequila & Mezcal | Wild Carrot | Lime | Triple Sec

Chinotto Negroni 12.5

Gin | Italian Bitter | Chinotto Orange | Sweet Vermouth

Amaretto Sour 12.5

Pleasant Land Amaretto | Woven Whisky | Lemon

WITHOUT ALCOHOL

Non Alc Negroni 8.5

Vault Non-Alc Aperitif | Martini Vibrante | Pentire Coastal Spritz

Rhubarb Spritz 8.5

Vault Non-Alc Aperitif | Rhubarb Soda | Grapefruit

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 Mirasoles La Mancha Spain 2023 11%	9	48
Rosé		
Chiaretto di Bardolino Cantina 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

Premium Lager 4.0%

5.5

Two Tribes Metro

London Session IPA 3.8%

5.5

Lucky Saint

Non-Alcoholic

6

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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