

<b>Sparkling Wines</b>	<b>125ml</b>	<b>175ml</b>	<b>Bottle</b>
Prosecco di Valdobbiadene, Bisol, NV Veneto, Italy	7.00		32.00
Primrose Hill Sparkling Brut Prestige NV, Chapel Hill, Kent, England	8.50		40.00
RA Champagne, Bruno Paillard Première Cuvée NV Brut, Reims, France	10.00		60.00
Rosé Champagne, Bruno Paillard Première Cuvée NV Brut, Reims, France			70.00
<b>Whites</b>			
Sauvignon and Vermentino, RA ‘Gary Hume’ Special Edition, Pays d’Oc, France 2010 <i>Fresh, juicy, easy-going wine of some style</i>	4.00	5.00	17.50
Pinot Grigio, Alois Lageder, IGT, Italy 2010 <i>Fresh, aromatic, slightly spicy, juicy peaches</i>	5.00	6.25	25.00
Riesling “H”, Prinz von Hessen, 2008 Rheingau, Germany 2008 <i>Crisp, fresh, light, with delightful tropical fruit aromas &amp; a steely centre</i>	5.50	7.25	28.00
Gewurztraminer, Charles Schleret, Alsace, France 2007 <i>Rich, intense &amp; incredibly aromatic with lychee &amp; rose petals</i>	6.25	7.75	32.00
Viognier, Baron de Badassière, Pays d’Oc, France 2010 <i>Juicy apricot flavours, fresh &amp; elegant finish</i>	6.95	8.45	35.50
Sancerre, Domaine Thomas, Les Pierriers, Loire Valley, France 2010 <i>Benchmark Sancerre with a classic cassis &amp; elderflower bouquet</i>	8.50	10.00	49.50
Condrieu, Francois Merlin, Rhône Valley, France 2009 <i>Arguably the world’s most famous viognier. Spiced stone fruits &amp; minerals</i>	9.00	11.25	55.00
<b>Rosés</b>			
Chinon rosé, Château de Ligré, France 2009 <i>Crisp and dry rosé from Loire Valley</i>	4.50	5.50	20.50
Marseilla rosé, Provence, Christophe Lesage, France 2010 <i>Fresh nose, raspberry overtones, round, with gentle raspberry fruit &amp; lively acidity.</i>	4.50	5.50	21.50
Opale, vin de Provence, Aix-en-Provence, France 2010 <i>Attractive pale onion skin colour. Full, rich, fresh &amp; lively on the nose.</i>	5.50	6.50	24.50
<b>Reds</b>			
Cabernet Sauvignon, RA ‘Gary Hume’ Special Edition, Pays d’Oc, France 2009 <i>Soft &amp; juicy wine with classic merlot &amp; cabernet blend</i>	4.00	5.00	17.50
Merlot, Saint Etalon, Vin de Pays, France 2009 <i>Deep ruby colour with ripe berry nose &amp; smooth palate</i>	4.20	5.20	18.50
Merlot Grenache, Les Terrasses, Coteaux d’Ardèche, France 2009 <i>Juicy fruit flavour with a hint of spiciness</i>	4.30	5.30	20.50
Corbieres, Chateau la Bastide France 2008 <i>Sweet plum from Grenache with spicy, peppery Syrah; big &amp; serious</i>	5.00	6.25	25.00
Faugeres, Château des Estanilles, Languedoc, France 2008 <i>A spicy mid weight red with juicy garrigue flavours</i>	5.50	7.00	27.00
Bordeaux, RA ‘Tracey Em in’ Special Edition, Graves, France 2009 <i>Classic, top quality Bordeaux with rich, ripe fruit &amp; style</i>	7.00	9.00	36.00
<b>Sweet</b>			
Royal Tokaji Late Harvest, 2009, Hungary <i>Unique blended 3 grapes ( furmint, harslevelu, yellow muscat )</i>		<b>100ml</b>	<b>500ml</b>
		8.50	41.50
			<b>375ml</b>
Clos du Portail, Graves Superieur, 2005, France <i>50% semillion &amp; 50% sawignon blanc, complex pudding with a hint of peach, flowers &amp; pineapple</i>		8.00	39.50

The Restaurant at the Royal Academy is truly passionate about quality British ingredients we source all our meat, fish, dairy and vegetables directly from artisan producers. We take issues such as the environment and sustainability very seriously, recycling wherever we can and looking for every opportunity to minimize our impact.

<b>Breakfast</b>	<b>10am–11.30am</b>
Breakfast pastry	2.90
Pancakes with mixed winter berries	4.00
French toast	4.00
Fat free yoghurt with granola	4.00
Wheat free muesli	3.50
Fruit salad	4.50
Organic porridge, strawberries & Kent honey	4.50
Toast with Peyton & Byrne jam	1.80
Egg & soldiers	4.50
Fried duck eggs on toast	5.50
Smoked salmon & scrambled eggs on toast	8.50
Eggs Florentine   Eggs Benedict   Eggs Royal	8.50
Crêpe with caramelised apples	4.50
Parmesan, Cheddar & ham om elette	7.50
Croque Monsieur/Madame	6.50
<b>Lunch</b>	
<b>Starters</b>	
Dorset crab salad with avocado & chilli	10.75
San Daniele ham salad	7.50
Sweet corn soup, roasted kernels, basil oil	6.50
Chicken liver parfait, foie gras ballotine, grape chutney, soda bread	9.50
Ravioli with Pecorino & shaved black truffle	8.00   12.50
<b>Main Plates</b>	
Calves liver, crispy bacon, pomme purée & marjoram sauce	16.50
Pappardelle with wild rabbit, spinach & oregano	15.00
Smoked white onion & wild mushroom risotto	14.50
Gilthead sea bream with butternut squash purée & courgette fritters	16.50
Lemon sole with peppered spinach & lemon sauce	17.50
Lentil, peas, & toasted cashew burger	14.50
<b>Sides</b>	
3.50	
Sautéed potatoes with lemon thyme & spring onion	
Potato gratin	
Honey roasted Autumn vegetables	
Pickled wild mushrooms	
Spinach	
Mixed leaves salad	
<b>Afternoon Tea</b>	
<b>Cream Tea</b>	6.50
<i>Homemade buttermilk scone with clotted cream and Peyton and Byrne jam, served with a choice of tea.</i>	
<b>Classic Afternoon Tea</b>	16.50
with a glass of Prosecco	20.50
with a glass of Champagne	25.00
<i>A selection of homemade finger sandwiches and cakes with a buttermilk scone, Cornish clotted cream and Peyton and Byrne jam, served with a choice of tea.</i>	

A discretionary 12.5% service charge will be added to your bill.

For our latest news, offers and information on our Food Club visit [peytonandbyrne.co.uk](http://peytonandbyrne.co.uk)

<b>All Day</b>	<b>10am–5pm</b>
<b>Soup &amp; Salads</b>	
White onion soup	6.50
Ham hock & celeriac salad	7.50
Dorset crab salad with avocado & chilli	10.75
Burrata with Heritage tomato & basil	7.00
San Daniele ham salad	7.50
Duck cassoulet, topped with croutons & crackling	12.50
<b>Homemade Tarts served with salad</b>	
Golden cross, spinach & sundried tomato	8.50
River smoked salmon, crème fraîche, caramelised red onion	
Honey cured bacon, mustard, Montgomery Cheddar	
<b>Seafood</b>	
River Farm smoked salmon plate	9.50
<b>Desserts</b>	
Sherry trifle	6.50
Pear crumble with custard	6.50
Homemade ice cream	6.50
Profiteroles, hot Valrhona chocolate sauce	7.50
Cheese selection	8.50
<b>3pm–5.30pm</b>	
<b>Degas Afternoon Tea</b>	19.50
with a glass of Champagne	28.00
<i>Foie gras ballotine, salmon tartare &amp; San Daniele ham served with Melba toasts along with a buttermilk scone and cakes, Cornish clotted cream, and Peyton and Byrne jam, served with a choice of tea.</i>	
<b><u>Peyton &amp; Byrne British Baking cookbook £20.00</u></b>	