THE GUARDS BAR

RAFFLES LONDON AT THE OWO

THE FLAVOURS OF RAFFLES

This menu is inspired by the iconic Singapore Sling, which was created at the Raffles Hotel in Singapore. Deconstructing the ingredients of the Singapore Sling, each cocktail will represent a flavour element of the original drink with a focus on British local products as well as flavours from around the world.

SIGNATURE SLINGS

A selection from around the world

SIGNATURE SLINGS

Singapore Sling 27/14

First created at Raffles Singapore by bartender Ngiam Tong Boon in their iconic Long Bar. Sipsmith Raffles 1915 Gin, Merlet Cherry Brandy, Roasted Pineapple, D.O.M Bénédictine, Cointreau, Lime, Pomegranate, Bitters. Available Alcohol-Free – Seedlip Spice 94, Everleaf Marine, Pentire Costal Spritz, Roasted Pineapple, Lime, Pomegranate, Cherry & Pineapple soda

The Praline Sling 23

This cocktail has been borrowed from our sister property Raffles Seychelles. Created by bartender Jad Ballout, it celebrates the beauty of the island. Takamaka White & Coconut Rums, Sipsmith Raffles 1915 Gin, Pineapple, Cherry Puree, Bitters, Honey, Rhubarb Soda.

London Sling 26/14

Created for Raffles London at The OWO using the best of British ingredients. Sipsmith Raffles 1915 Gin, Strawberry & Oat, Sipello, Linden Tea, Capreolus Raspberry Eau de Vie, Asterley Bross Dry Vermouth, Cherry Bitters. Available Alcohol-Free – Everleaf Mountain, Cherry , Linden Tea, Strawberry, Lime

Where two prices are printed, the second is the alcohol-free version.

This menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the bar team know upon placing your order. All spirits are served in measures of 50ml and upon request in measurements of 25ml unless stated otherwise. A discretionary 15% service charge will be added to your final account.

RAFFLES SIGNATURE COCKTAILS

JUNIPER

British 20
Bombay Premier Cru Gin, Aker English Rosé Aperitif, Lavender, London Essence Grapefruit & Rosemary Tonic. Available Alcohol-Free – Seedlip Grove 42, Everleaf Mountain, Lavender, London Essence Grapefruit & Rosemary Tonic - 14

Global 24
Mirabeau Rosé Dry Gin, Tempus Fugit Liqueur de Violettes, Peach, Umeshu, Champagne. Available Alcohol-Free – Seedlip Grove 42, Peach, Wild Idol Rose Sparkling - 14

SWEET CHERRY

British 22
Nc'Nean Organic Single Malt Scotch Whisky, Cherry, Sweetdram Amaro, Asterley Bros Britannica London Fernet, Hops Bitters, Cherry Soda

Global 21
Haku Vodka, Ojo de Dios ODD Hibiscus Mezcal, Mancino Sakura Vermouth, Cherry Blossom Sherbet

HERBAL

British 21
Sapling Gin, Nettle & Salted Honey, British Herb Tincture. Available Alcohol-Free – Tanqueray 0.0%, Seedlip Spice 94, Nettle & Salted Honey - 14

Global 24
Patrón Reposado Tequila, Axia Mastiha, Yellow & Green Chartreuse, Fennel & Jasmine Agua Fresca, Mint

CITRUS

British 22
EcoSPIRIT East London Liquor Co. Rum, Discarded Cascara Vermouth, Boatyard Sloe Gin, Capreolus Damson EDV, Rhubarb Soda

Global 23
Mijenta Blanco Tequila, Avocado, Velvet Falernum Liqueur, Yuzu, London Essence Pomelo & Pink Pepper Tonic

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RAFFLES SIGNATURE COCKTAILS

BERRIES

British 23
Discarded Grape Skin Vodka, Schofield's Dry Vermouth, Rhubarb & Elderflower, London Essence Peach & Jasmine Soda.
Available Alcohol-Free – Lyre's Aperitif Dry, Rhubarb & Elderflower, London Essence Peach & Jasmine Soda - 14

Global 25
Bacardí Carta Blanca Rum, Strawerry, Grapes, Ojo de Dios Mezcal, Capreolus Gooseberry Eau de Vie, Lemon

TROPICAL

British 25
Glenfiddich 15 Whisky, British Salted Butter, Pear, Fig Leaf, Capreolus Perry Pear EDV, Golden Syrup

Global 24
Seven Tails XO Brandy, Mango, Pineapple, Lemon, Sugar

SPICE

British 28
Highland Park 18 Whisky, Asterley Bros. Dispense British Amaro, Fennel & Date, Hazelnut

Global 26
Michter's Bourbon, Pinenuts, Honey, Demerara, Pink Peppercorn, Aztec Chocolate Bitter

BITTERSWEET

British 25
Tanqueray No. Ten Gin, Blackberry, Pale Ale Beer, Noilly Prat Dry Vermouth

Global 27
Seventy One Gin, Grey Goose Vodka, Campari, Makrut Leaf, Black Cardamom

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RAFFLES SIGNATURE COCKTAILS

TASTING

Liquid Tasting Menu 160

If you can't decide what you want to drink, we offer a liquid tasting menu serving eight mini drinks that we have carefully selected from each section of the menu to give you an experience of "The Flavours of Raffles" and of course we will be ending the experience with our signature London Sling. per person

Sling Tasting Experience 100

Enjoy a unique Sling Tasting Experience, starting in Singapore, stopping by the Seychelles and ending in London - with paired canapes.. per person

Where an alcohol-free version is printed, it is 14.

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LOUIS XIII EXPERIENCE

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The LOUIS XIII Mathusalem

The first LOUIS XIII Mathusalem 6L decanter available in a five-star hotel worldwide. Discover LOUIS XIII and a unique experience with caviar pairing – a bespoke and unique creation for Raffles London at The OWO. Louis XIII is a blend of hundreds of eaux de vie, a century in the making, and created exclusively with grapes from Grande Champagne. It evokes aromas of myrrh, plum, honey and jasmine with a complex, warm, harmonious, and spicy palate culminating in an extremely long finish. The LOUIS XIII Mathusalem is a record-breaking, limited edition, 6 litre decanter of LOUIS XIII cognac. Each decanter is 11kg of solid crystal, hand-made by 20 extremely talented master artisans. Served from the Mathusalem into the delicate Chateau Baccarat Degustation glass, this LOUIS XIII ritual is exclusive to The Guards Bar at Raffles London at The OWO. Paired with the finest of caviars, LOUIS XIII expresses its full personality: pure, creamy and unaltered. The subtle and salty notes of caviar allow each facet of LOUIS XIII to shine through. This quintessential pairing enables both LOUIS XIII and the caviar to preserve their intrinsic qualities while enhancing each other.

Sturia Oscietra Acipenser Gueldenstaedtii 15g	39
Sturia Vintage Acipenser Baerii 30g	95
Sturia Oscietra Prestige 30g	189
Exmoor Cornish Salted Baerii 10g	30
Exmoor Royal Beluski 50g	106
Exmoor Imperial Beluga 50g	312
LOUIS XIII 15ml	120
LOUIS XIII 25ml	200
LOUIS XIII 50ml	400

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THE BALVENIE EXPERIENCE

RAFFLES LONDON X THE BALVENIE X ELLIE MERCER CHESS TROLLEY

The Chess Trolley

Exclusive to Raffles London. Handcrafted single malt Scotch whisky The Balvenie have collaborated with celebrated British jewellery designer Ellie Mercer to create a unique tableside experience. Enjoy an aromatic 'tour' of The Balvenie's Speyside distillery, before settling in, dram in hand, to a game of chess. A celebration of craft, connection, and life's ultimate luxury - time

The Balvenie 21yo Port Wood (sensorial experience only)	60
The Balvenie 25yo Royal Marriage (sensorial experience & Chess set)	250
The Balvenie 30yo Royal Marriage (sensorial experience and Chess set)	650
The Balvenie 40yo Royal Marriage (sensorial experience and Chess set)	950

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VINTAGE COCKTAILS

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Negroni 140
Created over 100 year's ago by Count Camillo Negroni in Caffe Casoni in Florence, where the Count supposedly asked his fiernd bartender Fosco Scarselli to make his favourite cocktail "the Americano" a little stronger. Beefeater English Dry Gin / Bot. 1970s, Punt & Mes / Bot. 1960s, Campari Bitter 1970s.

Daiquiri 150
The Daiquiri cockatil is named after the small costal village of Daiquiri, located just outside Santiago de Cuba. The creation of this iconic cocktail is credited to Jennings Stockton Cox that belived on the benefit of mixing Run with lime to combact the tropical heat. Bacardi Superior Light and Dry Bot. 1970s, Lime, Sugar.

Alaska 500
The Alaska cockatil is a classic pre-Prohibition drink, frist appeared in print in 1913 with a recipe evolution from Old Tom Gin to Lonodn Dry Gin. Beefeater English Dry Gin / Bot. 1970s, Chartreuse Yellow, Tarragona / 1945-1951.

Rob Roy 350
The Rob Roy cocktail was first crafted in 1894 by a bartender at the Waldorf Astoria in Manhattan to celebrate the premiere of the operetta Rob Roy by Reginald De Koven and Harry B. Smith, which was based on the life of the Scottish folk hero Rob Roy MacGregor. The cocktail's name honors both the operetta and the legendary Scottish outlaw, who was romanticized in Sir Walter Scott's 1817 novel Rob Roy. Ballantine's 25yo 1940s, Punt & Mes Bot. 1960s, Bitters.

Old Fashioned 800
The Old Fashioned cockatil is more than just a drink; it is a testament of the enduring allure of semplicity an tradition in the world of Mixology as one of the earliest defined cocktils, the old fashioned has stood the test of time, maintaining its popularity for over two centuries. Old Oscar Pepper 1911 / 6y, Bitters.

Martini 130
An ode to the Martini's storied history, from Churchill to James Bond, The Guards Bar at Raffles London gracefully salutes this timeless blend that captivates the senses with its alluring simplicity. Beefeater English Dry Gin / Bot. 1970s, Martini Extra Dry 1980s.

Martini (vodka or gin) 150
Smirnoff Vodka 1970s or Gordon' Dry Gin / Bot. 1960s, Martini Extra Dry 1980s.

Classic Champagne Cocktail 250
The origins of the Champagne Cocktail are lost in the mists of bartending time. We envision a timeless cocktail crafted from Louis XIII, a 100 year old Cognac combine with Pol Roger Blanc de Blanc and bitters. Louis XIII, Pol Roger Blanc De Blanc 2016, Bitters, Sugar

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VINTAGE COCKTAILS

VINTAGE COCKTAILS · CONTINUED

Sazerac 1,700

An iconic testament to new Orleans' rich cockatils heritage, The Sazerac, crafted by Antonie Peychaud with Refined Cognac, absinthe, sugar, and aromatic bitters. Sazerac de Forge 1870 Cognac/ re-labelled by Christie's, Pernod 45 1960s, Peychaud's Bitters

Sazerac (rye) 650

Biltmore Pure Rye Whiskey Bot. 1920s Hirma Walker, Pernod 45 1960s, Peychaud's Bitters

**Please note that the below vintages of spirits may change due to the rarity of each product, in each case we do our best to find a suitable replacement*

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BAR SNACKS

SHARING

Caviar: Sturia Oscietra Acipenser Gueldenstaedtii 15g — 39
Served With Traditional Garnish (Fish, Milk, Gluten, Eggs)

Caviar: Sturia Vintage Acipenser Baerii 30g — 95

Caviar: Sturia Oscietra Prestige 30g — 189

Caviar: Exmoor Cornish Salted Baerii 10g — 30

Caviar: Exmoor Royal Beluski 50g — 106

Caviar: Exmoor Imperial Beluga 50g — 312

Charcuterie Selection (Gluten, sulphites) — 36
British cured selection 100g, pickles selection, bread stick

British Cheese Selection (Gluten- Wheat, Milk, Nuts, Almonds,Sulphites, Sesame) — 30
Rosary Ash Log, Pitchfork Cheddar, Wigmore, Cornish Yarg, Colston Basset Stilton. Served with chutney & fruit toast

SNACKS

Potato Gaufrettes Crisp (Milk, Fish) — 20
Sour Cream, Chives, Trout Roe, Tobiko. Add On: Sturia Oscietra Acipenser Gueldenstaedtii 15g 19. Exmoor Cornish Salted, Acipenser Baerii 10g 10

Chickpea Hummus (Sesame) — 12
Red Endive, Mixed Seeds, Mint

Carlingford Rock Oysters (Gluten-Wheat/ Mollusc/ Egg/Milk, Soy) — 5 each
Gratinated - Hollandaise - Kimchi - Chilli

Welsh Rarebit Croquette — 18
(Gluten-Wheat-Barley, Milk, Egg, Sulphites, Mustard) Cheddar, Summer Truffle

Crispy Chicken — 20
(Gluten-Wheat-Barley,Sesame, Fish, Sulphites, Milk) Buttermilk, Spices, House Sauce

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BAR SNACKS

SNACKS · CONTINUED

Beef Slider (Gluten, Egg, Milk, Mustard) 22
Carameliized Onion, Aged Cheddar, Mustard

Prawn and Crab Fritter 18
(Gluten-Wheat, ,Egg, Soy, Crustacean, Sulphites) Red Curry, Pea Tartar, Basil

Vegetarian Slider (Gluten-Wheat-Barley, Oat, Egg, Milk, Mustard, Soy) 22
Dijonnaise, Onion, Cheddar

Steak Tartar Canape Style 24
(Gluten Wheat, Barley, Mustard Egg, Milk, Sulphites) Classic Style, Herb Emulsion, Quail Egg

SALAD

Caesar Salad 28
(Fish, Milk, Egg, Gluten - Wheat, Mustard) Gem Lettuce, Parmesan, Anchovy, Croutons, Crumbled Crispy Bacon. Add On: Chicken 10. Avocado 9. Tofu (Soy) 10

SANDWICH

SERVED WITH FRIES

H Forman & Son Smoked Salmon Sandwich 24
(Gluten, Rye, Wheat- Barley, Fish, Milk, Sulphites) Pumpernickel, Cornichons, Sour Cream, Baerii Caviar, Fries

Montgomery Ogleshield Sourdough Toast 26
(Gluten, Wheat- Barle, Milk, Sulphites, Mustard) Bechamel, Mustard, Fries

The OWO Beef Burger 34
(Gluten - Wheat, Egg, Milk, Sesame, Mustard) Dijonnaise, Onion , Cheddar Cheese, Fries

Minute Steak Sandwich 35
(Gluten - Wheat, Sulphites, Milk, Mustard) English Mustard, Rocket, Tomato, Horseradish Dressing, Watercress, Fries

Marinated Summer Vegetable 22
(Gluten - Wheat, Soy, Nuts-cashew, Sulphites) Onion Bread, Cream Cheese, Lemon, Fries

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BAR SNACKS

MAINS

Pea Tortelloni 30
(Gluten - Wheat, Almond, Sulphites) Plant-based. Nettle Pesto, Shallot, Pickled Wild Garlic. Served with 24- months parmesan or Plant Based Hard Cheese

Beef Fillet 200g 59
Steak: Braydeston Farm - Norfolk, Hereford Breed. Served with cherry tomato on the vine, one sauce of your choice

Rib Eye 280g 56

Minute Steak 160g 28

Cote De Boeuf, Bone In 1000g 120
please allow 50 minutes cooking time

Sauces
- Peppercorn (Milk, Sulphites)
- Red Wine Jus (Sulphites)
- Cafe De Paris Butter (Milk, Fish, Soya, Mustard)
- Truffle Mayonnaise Plant Based

Koffman's French Fries 9
Triple Cooked

Butter Lettuce Mix Side Salad (Sulphites) 9
Red Wine Vinaigrette, Radish, Herbs Plant Based

DESSERT

Chocolate Mousse with Cocoa Nib Nougatine 18
(Egg, Milk)

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