

The Cowdray Lounge

The Club's Cowdray Room is named after Lord Cowdray, whose portrait hangs overlooking this peaceful and elegant room, blessed with views of Green Park.

On 31 October 1918 the first Lord Cowdray made a gift of £100,000 to provide a permanent building for the benefit of the Officers in the then newly formed Royal Air Force and by the middle of 1919 the buildings which make up the present Club were acquired.

The Piccadilly frontage was originally the Ladies Lyceum Club and was built in the 1800s, whilst the rear half, facing Old Park Lane, was stables.

Between 1919 and 1921 extensive reconstruction of the property took place, largely financed by Lord Cowdray who donated another £350,000, enabling the development of the Royal Air Force Club at 128 Piccadilly as we know it today.

Opening Times

Monday to Thursday 0800 - 2300hrs
Friday & Saturday 0800 - Midnight
Sunday 0800 - 2230hrs

Breakfast Daily 0800 - 1030hrs

Afternoon Tea Daily 1500 - 1730hrs
Bookings Recommended – visit
www.rafclub.org.uk/book-a-table

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Gin & Botanical Menu

RAF Club Gin

Fever Tree tonic, grapefruit slice

Originally produced for the Club's centenary in 2018, this unique blend has proved so popular with members, it can now be purchased all year round. The sophisticated and subtle blend includes, alongside the obligatory juniper, lemongrass, liquorice, coriander seed, clove, lemon balm and sweet orange; it makes a perfect G&T or gin cocktail.

Whitley Neill Rhubarb & Ginger

Citrus Fever Tree tonic, lemon slices

The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish.

Whitley Neill Blood Orange

Mediterranean Fever Tree tonic, orange slices

Bright, zesty aromas head up a clean, citrus Gin. A sweet fruit burst of Sicilian Blood Oranges offers a smooth crisp taste of the Mediterranean sun.

Plymouth Gin

Elderflower Fever Tree tonic, mint leaf

The rich and smooth taste of Plymouth Gin is the result of a balanced blend of seven hand-selected botanicals, from deep earthy notes to wonderfully fresh juniper and a lemony bite.

Gordon's Pink Gin

Aromatic Fever Tree tonic, strawberry

Gordon's Premium Pink Distilled Gin was inspired by Gordon's original 1880 pink gin recipe. Perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, and a tang of redcurrant.

Every gin will be perfectly paired with Fever Tree tonic and delicious garnishes to create the perfect G&T.

All priced at £9.50



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

The Royal Air Force Club

Afternoon Tea

Monday to Sunday 1500-1730 hrs

£17.00 per person

*Smoked salmon & lemon butter
Honey roast ham with grain mustard
Confit duck leg & hoi sin wrap
Gruyere cheese & piccalilli
Carrot, raisin & hummus*

*Raspberry and pistachio macaroon
Chocolate tart with hazelnut buttercream
Lemon poppy seed cake, passionfruit curd
Freshly baked scones, Devonshire clotted cream,
strawberry jam*

With a glass of prosecco £23.50

With a glass of Beaumet Brut £26.00

With a glass of Beaumet Rosé NV £26.50

Afternoon Tea

Cream Tea

*Freshly baked scones, Devonshire clotted cream,
strawberry jam and choice of teas
£8.00*

Set of Sandwiches

Poached salmon, cucumber & dill crème fraiche

Pastrami & plum pickle

Free range egg & cress mayonnaise

Cucumber with cream cheese & chives

Chicken, arugula & pesto wrap

With tea or coffee of your choice

£6.50

Tea cake £2.00

Assorted pastries (3 in portion) £4.50

Cake of the day £2.20

Gentlemen's Relish £2.40

Hot Beverages

Americano / Filter coffee £2.60

Cappuccino / Latte £2.80 Hot chocolate £2.50

Espresso / Macchiato £2.50 (single) £2.80 (double)

Liquor coffee (Baileys, Jameson's, Tia Maria, Amaretto)

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Birchall Loose Leaf Tea Selection

Our constant pursuit of perfection has been instilled through five generations, starting all the way back in 1872, over 140 years ago.

This family-owned London Tea Company continues the unbroken tea tradition Birchall Graham started to create the perfect blends we are all able to enjoy today.

All Birchall Graham teas are sustainably sourced in a manner which respects both the environment and our tea producers.



Black Teas

All our tea is sourced exclusively from estates across East Africa, from Rwanda through to the Great Rift Valley in Kenya

£2.40

Great Rift, Breakfast Blend

A deliciously strong breakfast tea bursting with full flavour

Great Rift Decaf, Breakfast Blend

All our tea leaves are hand plucked before they are carefully decaffeinated and this gives Birchall Great Rift Decaf its exceptional brightness, golden colour and strong refreshing taste.

Virunga Earl Grey

This single origin tea is famously bright, fragrant and perfect anytime

Virunga Single Estate “Afternoon Tea”

An elegant and refreshing afternoon tea

Lapsang Souchong

A venerable black tea from China with a distinctive, smoky taste and aroma. It is a traditional British favourite and is said to have been the preferred tea of Winston Churchill.

Darjeeling

Birchall Darjeeling creates a golden coloured infusion that releases the pronounced, rich flavour and floral aroma with muscat grape notes

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Green Teas

We source our single origin Green Teas in China, where the very best of this variety are found

£2.40

Mao Feng Green Tea

A purifying and restorative Mao Feng, rich in anti-oxidants

Jasmine Tea Pearl

From China's Fujian province Jasmine Tea Pearls combines the mild sweetness of green tea with the soft floral notes of jasmine flowers

Herbal Infusions

£2.40

Whole Camomile Flower

Soothing and delicate, aiding digestion and promoting sleep.

Peppermint

Fresh, invigorating and perfect as an after-dinner digestive

Red Berry & Flower

Fruity, refreshing, rich in anti-oxidants and naturally caffeine free.

Lemongrass and Ginger

Lively, spicy and naturally caffeine-free.

Organic Redbush

Sweet and earthy

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Soft Drinks & Mixers

Bitter Lemon, Lemonade Schweppes (200ml)	£2.50
Ginger Ale Schweppes (200ml)	£2.40
Fever Tree Tonic water (200ml)	£2.50
Fever Tree Naturally Light Tonic water (200ml)	£2.50
Elderflower Fever Tree Tonic water (200ml)	£2.50
Cranberry Juice glass	£1.60
Orange Juice Schweppes (200ml)	£2.40
Tomato Juice Schweppes (200ml)	£2.40
Coca Cola (200ml)	£2.80
Diet Coke (200ml)	£2.80
J2O Apple and Mango (275ml)	£2.70
J2o Orange and Passion Fruit (275ml)	£2.70
Ginger beer (330ml)	£2.10
Appletiser (275ml)	£2.60
Soda water Schweppes (200ml)	£2.00

Beer & Cider

Beer on Draught

Pint /Half Pint

Spitfire Ale	£4.50 / £2.30
Spitfire Lager	£4.50/ £2.30

Beer – bottled

Beck's Blue (Alcohol free)	275 ml	£3.20
Stella Artois	330 ml	£3.60
Guinness (can)	440 ml	£4.20
Budvar	500ml	£4.50

Cider

Magners	568 ml	£4.50
---------	--------	-------

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Champagne & Sparkling Wines

	Bottle
Veuve Clicquot Ponsardin Yellow Label	£74.00
Beaumet Rose NV	£49.00
Beaumet Brut NV	£44.00
Prosecco Cielo	£33.00

<i>By the glass</i>	150ml
Beaumet Rose NV	£10.00
Beaumet Brut NV	£9.00
Prosecco Cielo	£6.50

Club Wines

White

Club White Sauvignon Blanc, Spain

Bottle	£20.00
Glass 175ml	£4.70
Glass 125ml	£3.40

Sacred Hill, Marlborough New Zealand

Bottle	£26.00
175ml	£6.10
125ml	£4.40

Bulletin Point Chardonnay, W.A. 2018

Bottle	£25.00
175ml	£5.80
125ml	£4.20

Vina Albina Blanco, Spain, Rioja

Bottle	£24.00
175ml	£5.60
125ml	£4.00

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Pinot Grigio Rose, Vignetti delle Dolimiti

Bottle	£24.00
175ml	£5.70
125ml	£4.00

Red

Club Red Merlot, Chile

Bottle	£20.00
Glass 175ml	£4.70
Glass 125ml	£3.40

Rioja Canchales

Bottle	£24.00
175ml	£5.90
125ml	£5.25

Chianti Rocco

Bottle	£24.00
175ml	£5.90
125ml	£5.25

Cristobal Malbec, Argentina

Bottle	£27.00
175ml	£6.50
125ml	£4.50

Kelly's Patch Shiraz

Bottle	£24.00
175ml	£5.75
125ml	£4.00

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

SPIRITS

Gin

25ml

RAF club	£3.80
Bombay Sapphire Dry Gin	£3.50
Sipsmith	£3.60
Plymouth	£3.60
Hendricks	£3.90

Vodka

Stolichnaya	£3.30
Grey Goose	£4.40

Whiskey (Blended)

The Famous Grouse	£3.30
-------------------	-------

Whiskey (Single Malt)

Glenfiddich 12yr	£4.00
Aberfeldy 12yr	£4.00
Glenkinchie 12yr	£4.00
Glenmorangie 10 yr	£4.00
Macallan Double Cask Gold	£4.10
Cragganmore 12yr	£4.20
Dalwhinnie 15yr	£4.00
Laphroaig 10yr	£4.00
Talisker 10yr	£4.00
Lagavulin 16yr	£4.40
Oban 14yr	£4.20

Whiskey / Bourbon

Jameson	£3.50
Jack Daniels	£3.50
Woodford Reserve	£3.80

Rum

Malibu	£3.20
Captain Morgan Spiced	£3.30
Havana White	£3.30
Havana Golden	£3.30
Ron Zacapa 23 Years	£4.70

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

Liqueurs **25ml**

Cointreau	£3.30
Grand Marnier	£3.30

Tia Maria	£3.40
Baileys Irish Cream	£3.40
Amaretto Disaronno	£3.40
Southern Comfort	£3.40

Vermouth **50ml**

Martini Extra Dry	£3.00
Martini Rosso	£3.00
Martini Bianco	£3.00
Campari	£3.20

Other spirits

Pernod (25ml)	£2.90
---------------	-------

Sherry

Tio Pepe – Palomino Fino, Spain	£2.60
Barbadillo Oloroso- Spain	£2.60
Harveys Bristol Cream - Spain	£2.60

PORT & DIGESTIFS

Eaux-de-Vie **25ml**

Calvados	£3.20
----------	-------

Cognac & Armagnac

Hine VSOP	£4.20
Hennessy VS	£3.70
Armagnac VSOP	£3.90
Courvoisier XO	£8.20

Port & Madeira **50ml**

Kopke Ruby	£3.60
Taylors LBV, 2011	£3.80
Madeira Blandy's, Duke of Clearance	£3.60

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

COCKTAILS

128 Piccadilly Cocktail £9.50

Bombay Sapphire Dry Gin Infused with Jasmin Tea, sugar syrup, grapefruit juice, angostura bitter, Champagne

Manhattan £8.00

Woodford Reserve, Rosso Vermouth, Angostura bitters

Tom Collins £7.50

Bombay Sapphire gin or Stolichnaya vodka, lemon juice, sugar syrup, soda

Aviation £7.50

Bombay Sapphire gin, lemon juice, Maraschino liquor, Crème de Violette

Old Fashioned £8.95

Woodford Bourbon, Angostura bitter, brown sugar

English Garden £7.50

Bombay Sapphire gin, Apple Juice, elderflower

French 75 £7.50

Bombay Sapphire Dry Gin, Champagne, lemon juice, sugar syrup

Negroni £8.95

Bombay Sapphire gin, red vermouth, Campari

MARTINIS

Bombay Sapphire Dry Gin £8.20

Grey Goose Vodka £9.20

Dry Vermouth, garnished with lemon twist

Or

Dry Vermouth, olive brine, garnished with olives

Espresso Martini £8.00

Stolichnaya vodka, espresso, Tia Maria, vanilla bitters

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.