

# THE ROOM WHERE IT HAPPENS



DRINKS MENU

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## HOW IT WORKS

**FROM 5PM WEEKDAYS AND SUNDAYS & 12PM SATURDAYS:  
OUR SINGING SERVERS WILL TAKE YOUR ORDER  
- BOTH FOR FOOD & FOR MUSIC!**

Fill out a request slip with your favourite show tune, the musical it's from, and a special dedication message to go with it, should you wish! Hand your request slips to your waiter and they'll take care of the rest!

**FROM 9PM:;  
SHOWTUNES SINGALONG AROUND THE PIANO!**

It's your turn to take the stage - step up to the piano and join in the biggest, loudest and most joyous showtunes singalong in London! Our phenomenal pianists will get the tunes flowing 'til late!

## SHOWTIME

**WEDNESDAY AND THURSDAY NIGHTS**

To support our musicians a supplementary charge of 50p is added to the price of all drinks during showtime hours. This excludes soft drinks.

£1 is added to all bottles of wine, prosecco + champagne

**Thank you for supporting live music**

## HAPPY HOURS

EVERY DAY

5PM - 7PM

**241 ON SELECTED COCKTAILS:  
COCKTAIL OF THE WEEK / FROZEN COCKTAILS /  
MOSCOW MULE / MARGARITA / BERRY COLLINS**

\*Both cocktails must be the same. Please ask our friendly bar team what the cocktail of the week is

PRAVHA PINTS	4.5
HOUSE WHITE/RED/ROSÉ BOTTLES	15
HOUSE PROSECCO	25
HOUSE CHAMPAGNE	44

SUN -  
WED

## 241 COCKTAILS

7PM TIL  
CLOSE

**241 ON SELECTED COCKTAILS:  
COCKTAIL OF THE WEEK / FROZEN COCKTAILS /  
MOSCOW MULE / MARGARITA / BERRY COLLINS**

\*Both cocktails must be the same. Please ask our friendly bar team what the cocktail of the week is

## WINE WEDNESDAYS

FROM 5PM TIL CLOSE

**ALL BOTTLES OF WINE AT  
HOUSE WINE PRICE\***

\*Excluding Ultimate Provence

A 12.5% discretionary service charge will be added to all bills for table service and bar tabs exceeding £100. Our standard spirit measure is a double (50ml). Please let your server know if you'd prefer a single (25ml) measure. Please be aware that all items on our menu may contain traces of allergens. If you have a food allergy or intolerance, please inform a member of our team

# MUSICAL MAINSTAYS

CELEBRATING THE BEST IN THE BIZ - ENJOY ONE OF  
OUR UNIQUE MUSICAL MAINSTAY COCKTAILS!

**THE CYNTHIA** 14  
Olmeca tequila, kiwi + lime

**THE GROFF & BAILEY** 14  
Baileys, frangelico, creme de cacao + coconut cream

**THE SALONGA** 14  
Beefeater gin, aperol, yuzu sake, pineapple + ginger beer

**THE JUDY** 14  
Bourbon, lemon, apple juice, cinnamon roll syrup, sugar syrup,  
orange bitters, foamer + cinnamon stick

**THE PATTI** 14  
Rye whisky, campari, martini rubino + orange bitters

**THE BERNADETTE** 14  
Disarano, citron vodka, maraschino cherries + cranberry

# ABSOLUTE CLASSICS

**ESPRESSO MARTINI** 14  
Absolut vanilla, coffee, kahlua

**PORNSTAR MARTINI** 15  
Absolut vanilla vodka, passionfruit purée, passoa + pineapple juice

**MARGARITA** 14  
Olmeca tequila, cointreau + lime juice

**LONG ISLAND ICED TEA** 14  
Absolut vodka, beefeater gin, olmeca tequila, havana club 3,  
cointreau, lemon juice + cola

**NEGRONI** 14  
Beefeater gin, campari + martini rubino

**OLD FASHIONED** 15  
Woodford reserve, sugar, angostura + orange bitters

**MAI TAI** 15  
Havana club 3, cointreau, lime juice, orgeat syrup + lambs navy rum

**NAKED & FAMOUS** 14  
Del maguey vida mezcal, aperol, yellow chartreuse + lime juice

**GIMLET** 14  
Beefeater gin, lime juice

**DARK & STORMY** 14  
Havana club 7, lime juice, angostura + orange bitters  
+ a top up with ginger beer

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# FIZZICAL ATTRACTION

## APEROL SPRITZ

Aperol, prosecco + soda

## PURPLE RAIN

Beefeater gin, lavender syrup, violet liqueur + prosecco

## HUGO SPRITZ

St Germain, prosecco + soda

## LIMONCELLO SPRITZ

Limoncello, prosecco + soda

# SHOT SQUAD

## B52

Kahlua, baileys + grand marnier

## BABY GUINNESS

Kahlua, baileys

## PIANIST SHOT

Butterscotch schnapps + baileys

## JÄGERBOMB

Jägermeister + red bull

# MOCKTAIL MARVELS

## MANGO & PASSIONFRUIT DAIQUIRI

Mango + passionfruit purée, pineapple juice + passionfruit syrup

## ELDERFLOWER FIZZ

Elderflower cordial, soda, mint + cucumber

## APPLE MOJITO

Lime, mint, apple juice + soda

# THE BUBBLE BOUTIQUE

## PROSECCO & CHAMPAGNE

	125ML	BTL	MGM
<b>PROSECCO FRIZZANTE, CA' BOLANI</b> FRIULI   ITALY	-	38	70
<b>PROSECCO SPUMANTE BRUT CA' BOLANI</b> FRIULI   ITALY	8	45	-
<b>BRUT, DE MALHERBE, LOMBARD, CHAMPAGNE</b> EPERNAY   FRANCE	13	60	-
<b>PERRIER-JOUET NV</b> EPERNAY   FRANCE	-	80	-
<b>BOLLINGER SPECIAL CUVÉE BRUT NV</b> AY   FRANCE	-	110	-
<b>LAURENT-PERRIER ROSE BRUT NV</b> REIMS   FRANCE	-	130	-
<b>PERRIER-JOUET BELLE EPOQUE VINTAGE</b> EPERNAY   FRANCE	-	260	-
<b>DOM PERIGNON VINTAGE</b> REIMS   FRANCE	-	320	-

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# IN VINO VERITAS

## ‘IN WINE, THERE IS TRUTH’

### BLANC CANVAS – WHITE WINES

	175ML	250ML	BTL
<b>ABILIUS, AIRÉN</b> <small>GALICIA   SPAIN</small> Soft and easy-drinking with delicate citrus and white fruit notes	7.8	10	29
<b>PINOT GRIGIO DELLE VENEZIE, VENTITERRE</b> <small>FRIULI   ITALY</small> Lightly dry, extremely fresh, delicately fruity + well-balanced	8.2	11	32
<b>SAUVIGNON BLANC, DU TOITSKLOOF</b> <small>WESTERN CAPE   SOUTH AFRICA</small> Gooseberry, lychee + guava aromas, balanced + smooth with a crisp finish	10.2	13.5	39
<b>PICPOUL, ESPIRIT DES VIGNES, LES CAVES DERICHEMENR</b> <small>COTES DE THAU   FRANCE</small> Dry + refreshing with a distinctive mineral edge	10.8	14.3	42
<b>CHARDONNAY, VIEILLES VIGNES D'ARGENT</b> <small>PAYS NANTAIS   FRANCE</small> White peach + apple aromas, exotic fruits, pineapple, banana + quince on the palate	11.75	15.3	45

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# IN VINO VERITAS

## ‘IN WINE, THERE IS TRUTH’

### RUBY RHAPSODY - RED WINES

	175ML	250ML	BTL
<b>ABILIUS, TEMPRANILLO, GARNACHA, CABERNET SAUVIGNON</b> <small>GALICIA   SPAIN</small> Deep cherry red with ripe berry flavours and subtle spice	7.8	10	29
<b>MERLOT-NERO D'AVOLA TERRE SICILIANE, VENTITERRE</b> <small>SICILY, ITALY</small> Full-bodied wine with hints of plum + dried cherries, velvety texture + long finish	8.2	11	32
<b>PINOT NOIR, WHALE POINT</b> <small>NORTH MACEDONIA</small> Red cherry + raspberry notes with a smooth finish	10.2	13.5	39
<b>MALBEC, PUNTO ALTO</b> <small>MENDOZA, ARGENTINA</small> Velvety texture with notes of dark fruits + chocolate	10.8	14.3	42
<b>RIOJA CRIANZA, AZABACHE</b> <small>RIOJA, SPAIN</small> Intense plum + cherry flavours with elements of vanilla + spice	11.8	15.3	45

### LA VIE EN ROSE - ROSÉ WINES

<b>SERAMARIS ROSATO, PINOT GRIGIO</b> <small>SICILY, ITALY</small> Pale pink, fresh, and fruity with delicate summer berry notes	7.8	10	29
<b>ULTIMATE PROVENCE</b> <small>CÔTES DE PROVENCE, FRANCE</small> A refreshing + elegant wine that captures the essence of the Provence region			60

# BREWS & BEYOND BEERS & CIDERS

## DRAUGHT

<b>PRAVHA</b> 4 %	7.5
<b>MADRÍ EXCEPCIONAL</b> 4.6 %	7.8
<b>GUINNESS</b> 4.2 %	7.8

## BOTTLES

<b>ASAHI</b> 5.2 %	6.5
<b>PERONI NASTRO AZZURO</b> 5.1 %	6.5
<b>JUBEL</b> 4 %	6.5
<b>PERONI LIBERA</b> 0 %	6
<b>CURIOUS APPLE CIDER</b> 5.2 %	6.5
<b>REKORDERLIG</b> 4.5 %	7
Mango & Raspberry / Strawberry & Lime	

## THE MUNCH BUNCH

<b>FRIES</b> VE	4.5
<b>TRUFFLE FRIES</b> D	6.5
<b>OLIVES</b> VE	4.5
<b>NUTS</b> N	4.5
<b>SALT &amp; PEPPER SQUID</b> M, G	9.8
Fried onion and garlic, dressed with a tamari, chilli and lime sauce	
<b>BUTTERMILK CHICKEN</b> G, D	9.8
With coconut sriracha mayo	
<b>PADRON PEPPERS</b> VE	7.5
With smoked salt	
<b>HALLOUMI FRIES</b> G, D	8.5
With chilli jam	

G - Gluten | D - Dairy | M - Molluscs | N - Nuts | VE - Vegan

WANT TO TELL US ABOUT YOUR VISIT?  
WE'D LOVE TO HEAR YOUR FEEDBACK!



FEEDITBACK



EASYTIP

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To make a booking:

020 3822 0118

[hello@theroomwhereithappens.co.uk](mailto:hello@theroomwhereithappens.co.uk)

For regular updates + good times follow us on  
Facebook, Instagram + TikTok

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Visit our website  
[theroomwhereithappens.co.uk](http://theroomwhereithappens.co.uk)

