SPIRITS

	25ML	50ML
GIN		
No.3 Gin	5.00	9.00
VODKA		
Smirnoff Vodka	4.00	7.50
Belvedere Vodka	5.00	9.00
RUM		
Bacardi Rum	4.00	7.50
Pink Pigeon	4.00	7.50
Mount Gay Dark Rum	4.50	8.00
OTHER		
Hennessy VS	4.50	7.50
King's Ginger	4.00	7.50
Hennessy Fine de Cognac VSOP	6.00	11.00
Courvoisier VSOP	6.00	11.00

BEER & CIDER

		Bottle	Half	Pint
Belhaven Black	(500ml)	6.00		
Old Speckled Hen	(500ml)	6.00	3.50	6.00
Aspall Cyder	(330ml)	5.00		
Aspall Isabel's Berry	(330ml)	5.00		
Stella Artois			3.50	6.00

SOFT DRINKS

Coca Cola / Diet Coke / Sprite	(500ml)	3.20
Appletiser	(275ml)	3.20
Orange Juice / Apple Juice	(250ml)	3.20
Harrogate Still / Sparkling Water	(500ml)	2.50

HOT DRINKS

Tea	2.30
Café Direct Coffee	2.50

FOOD & DRINKS BY
rhubarb

Please note that there is a discretionary charge of 12.5% for table service. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. Items on the menu may contain nuts. All prices include VAT.

We welcome your feedback – food@royalalberthall.com

1871 Bar

FOOD & DRINKS

COCKTAILS

BERRY BROS. & RUDD G&T 12.00
Berry's No. 3 Gin, Schweppe's tonic with your choice of garnish; lime, grapefruit, cucumber

MARTINI

BASIL MARTINI 12.00
No.3 Gin, basil, lime, sugar

NO.3 MARTINI 12.00
No.3 Gin, grapefruit bitters, lemon twist

BELVEDERE DRY OR WET MARTINI 12.00
Belvedere Vodka, Vermouth

CHOCOLATE & RASPBERRY MARTIN 12.00
Smirnoff Vodka, Tia Maria, Crème de Cacao, Chambord, chocolate

EARL GREY MARTINI 12.00
No.3 Gin infused with Twinning's Earl Grey tea, lemon juice, sugar

MODERN CLASSICS

RASPBERRY COSMO 12.00
Smirnoff Vodka, Chambord, cranberry, lime, raspberry

STRAWBERRY DAIQUIRI 12.00
Bacardi Rum, sugar, lime, strawberries

MOJITO 12.00
Mount Gay Rum, lime, sugar, soda water

MIXED BERRY MOJITO 12.00
Pink Pigeon Rum, mixed berries, sugar, lime, lemonade

MOJITO ROYAL 12.00
Mount Gay Rum, sugar, lime, Laurent-Perrier Champagne

PASSION FRUIT & NO.3 BRAMBLE 12.00
No.3 Gin, Chambord, lemon juice, passionfruit

AGED COCKTAILS

This is one of the latest trends; the technique's purpose is to change the cocktail's character and flavour, mellowing the mix in the same way wines and distilled spirits are aged.

SIX CYLINDERS 12.00
No.3 Gin, Martini Rosso, Martini Dry, Dubonnet, Cherry brandy, Campari

EL PRESIDENTE 12.00
Bacardi Rum, Martini Dry, Cointreau, Grenadine

MANHATTAN 12.00
Woodford reserve, Martini Rosso, Angostura bitters

SIGNATURE COCKTAILS

PINK ROSE 14.00
No. 3 Gin, Laurent-Perrier Champagne, sugar, raspberries, rose water bitters

PASSION FRUIT MARTINI 14.00
Bacardi Rum, sugar, lime, strawberries

SUMMER MEMORIES 14.00
No. 3 Gin, elderflower, lemon, Laurent-Perrier Champagne

MIXED BERRY MOJITO 12.00
Pink Pigeon Rum, mixed berries, sugar, lime, lemonade

MOJITO ROYAL 12.00
Mount Gay Rum, sugar, lime, Laurent-Perrier Champagne

PASSION FRUIT & NO.3 BRAMBLE 12.00
No.3 Gin, Chambord, lemon juice, passionfruit

CHAMPAGNE & WINE

	125ML	750ML
Laurent-Perrier La Cuvée	14.50	70.00
Laurent-Perrier Cuvée Rosé	16.50	89.50

WHITE WINE

	175ML	250ML	BOTTLE
Grecanico	7.00	9.00	26.00
BBR Chardonnay	9.00	11.00	32.00
Chenin Blanc			32.50
Picpoul de Pinet			33.00
BBR Pinot Grigio			36.00
Pale Clouds Sauvignon Blanc	12.00	15.00	40.00
Gavi di Gavi			42.00
Chablis	12.50	15.50	44.00
Sancerre	13.00	16.00	46.00
St Véran			50.00

ROSÉ WINE

Le Chapeau Quit Rit	8.00	10.00	28.00
Berry's Côtes de Provence			40.00

RED WINE

El Futuro	7.00	9.00	26.00
Berry's Merchant's Red	9.00	11.00	32.00
Berry's Good Ordinary Claret			34.00
Malbec	12.00	15.00	40.00
Chianti			42.00
Constantia Glen Three Merlot	12.50	15.50	44.00
Berry's Pomerol			48.00
Dog Point Pinot Noir			52.00
Barolo			60.00
Amarone			70.00

FOOD

SNACKS 3 FOR 10.00

Green nocellara olives	4.00
Milano salami	4.00
Pork scratchings	4.00
handmade sesame cheese straws	4.00

BREAD 4.50
Sourdough with salted butter

SALADS

CLASSIC CAESAR SALAD 10.00
Soft boiled egg, focaccia croutons, crispy bacon, anchovies
(Grilled chicken supplement 5.00)

MARINATED BURRATA SALAD 12.00
Marinated burrata and heritage tomato salad, pickled shallots and basil

SUPER GREEN SALAD 10.00
Kale, sugar snap peas, coconut tahini, dukka, soy dressings

SALMON 16.50
Smoked Scottish salmon, grated egg, caperberries, sourdough bread, salted butter

BURGERS all served with Gaufrette crisps

ARENA BURGER 16.50
Aged beef patty, lettuce, tomato, pickles, club sauce, Monterey Jack cheese, potato bun

CARNITAS STYLE PULLED PORK 16.50
Aged beef patty, roasted tomato salsa, guacamole,potato bun

SPICED BUFFALO CHICKEN BURGER 16.50
Chicken breast, lettuce, tomato, blue cheese sauce, potato bun

CHEESE

BRITISH CHEESE PLATTER 27.50
Lincolnshire Poacher, Tor Pyramid, Cornish Blue, Sharpham Brie, grapes, damson conserve, crispbreads

DESSERTS

CHOCOLATE BROWNIE 6.50
Vanilla ice cream, chocolate sauce

LEMON AND ELDERFLOWER POSSET 6.50
Blood orange jelly, crumble topping