

Beer & Cider

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

Spirits

GIN	25ml	50ml
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
Mount Gay Dark Rum	4.50	8.00
OTHER		
Berry's Armagnac	6.00	10.00
King's Ginger	4.00	7.50
Courvoisier VSOP	6.00	11.00

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	from	2.30
Café Direct Coffee		2.50

BERRY BROS & RUDD LTD

Nº3 BAR

Food & Drinks Menu

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

FOOD & DRINKS BY

rhubarb

Cocktails

Berry Bros. & Rudd G&T	12.00
Berry's No. 3 Gin, Schweppé's tonic with your choice of garnish; lime, grapefruit, cucumber	

Martinis

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 Martini	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	14.00
Mount Gay Rum, sugar, lime, Laurent-Perrier Champagne	
Passion Fruit & No.3 Bramble	12.00
No.3 Gin, Chambord, lemon juice, passionfruit	

Mocktails

Royal Lemonade	7.00
Blackberries, mint, lime, elderflower	
Mango Passion Cooler	
Mango, passionfruit, lime, soda, grenadine	

World Whiskey

Ireland

25ml 50ml

Bushmills Black	4.00	7.50
Very fruity, milky, notes of barley, biscuit, astringent		
Tullamore Dew	4.50	8.00
Fruity and biscuity, notes of caramel and toffee, sherried peels and spice		

Japan

Suntory Yamazaki 12 year old	8.00	14.00
Smooth, soft with good sweetness and winter spice, citrus, tropical fruit		
Suntory Hibiki Harmony	7.00	12.00
Well-balanced blend, notes of orange peel and caramel flavours, fruity, sweet		

America

BOURBON

Woodford Reserve	5.00	9.00
Thick and creamy, notes of honey, spice, a little smoke, toasty oak, vanilla cream		
Four Roses	6.00	11.00
Sweet, crispy, notes of marmalade and zesty citrus, touch of toffee and caramel		
Jim Beam White	4.50	8.00
Light, smooth with plenty of sweetness, hints of dry spice, oily nuts, touch of smoke		
Jim Beam Double Oak	5.00	9.00
Smooth, sweet with added spice; pepper and oak notes with waves of vanilla		
Maker's Mark	5.00	9.00
Fruity and rich, with lovely notes of spiced honey and mixed peels, hazelnut and cut fruit		
Sazerac Straight Rye	4.50	8.00
Sweet, balanced with allspice, ginger & orange peel		

SCOTTISH BLENDS

Famous Grouse	4.00	7.50
Notes of toffee, apples, hints of biscuity barley; slightly sweet, malty finish		
The Naked Grouse	5.00	9.00
Sherried and thick notes, hint of cocoa & smoke		
Johnnie Walker Black	4.50	8.00
Rich and full, notes of wood, smoke and dry spice, hints of barley and cereal		
Chivas Regal 18 year old	7.00	12.00
Well balanced, orange peel, malted barley, vanilla fudge, touch of spice		

Whisky

Scotland

25ml 50ml

SINGLE MALTS

HIGHLANDS

• **Macallan 12 year old**

Lemon citrus, orange peel, hint of vanilla with dark chocolate, sweet and malty finish

7.00 13.00

LOWLANDS

• **Auscentoshan American Oak Light**, vanilla-rich and fruity, notes of grapefruit

5.00 9.00

ISLANDS

• **Talisker 10 year old**

Thick, pungent smoke, notes of kippers, seaweed, apple peels, fresh and fragrant

5.00 9.00

ISLAY

• **Laphroaig 10 year old**

Big, smoky muscular peat notes, spices, liquorice, big and dry finish

5.00 9.00

• **Lagavulin 16 year old**

Big, smoky muscular peat notes, spices, liquorice, big and dry finish

7.00 12.00

• **Lagavulin 16 year old**

Big, smoky muscular peat notes, spices, liquorice, big and dry finish

7.00 12.00

SPEYSIDE

• **Singleton of Dufftown 12 yr old**

Rich, barley sweetness and fruity, toffee and walnut

5.00 9.00

• **Glenrothes Select**

American oak, vanilla and coconut, hint of plums, full malty palate, medium sweet and orange zest

5.00 9.00

• **Glenrothes 2004**

Creamy, malt-driven palate, with sweet winter spices and hints black pepper

7.50 14.00

Berry Bros. & Rudd Specials

Speyside Blended Malt

Honeyed fruit, citrus and soft wood aromas, very complex with mid-long finish

5.00 9.00

Islay Blended Malt

Light yet peaty with a touch of sweetness, long and smoky finish

5.00 9.00

Sherry Cask Matured, Blended Malt

Cherries and dark fruit flavors, rounded and rich with a long finish

5.00 9.00

Peated Cask Matured, Blended Malt

Light, well balanced with peat and smoke and a hint of fruits, rich and complex

5.00 9.00

BERRY BROS & RUDD LTD

Nº3 BAR

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

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

12.00

El Presidente

Bacardi Rum, Martini Dry, Cointreau, Grenadine

12.00

Manhattan

Woodford reserve, Martini Rosso, Angostura bitters

12.00

Signature cocktails

Pink Rose

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

14.00

Passion fruit Martini

Absolut Vanilla, Passoa, passion fruit, vanilla sugar

14.00

Summer Memories

No. 3 Gin, elderflower, lemon, Laurent-Perrier Champagne

14.00

Champagne & Wine

	125ml	750ml
Laurent-Perrier La Cuvée	14.50	70.00
Laurent-Perrier Cuvée Rosé	16.50	89.50
Laurent-Perrier Vintage 2007		100.00
Grand Siècle by Laurent-Perrier		220.00

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

Food

SNACKS

Green Nocellara olives	4.00
Milano salami	4.00
Pork scratchings	4.00

Handmade sesame cheese straws	4.00
-------------------------------	------

BREAD

Sourdough with salted butter	4.50
------------------------------	------

SALADS

Classic Caesar salad Soft boiled egg, focaccia croutons, crispy bacon, anchovies (Grilled chicken supplement 5.00)	10.00
--	-------

Marinated burrata salad Marinated burrata and heritage tomato salad, pickled shallots and basil	12.00
---	-------

Super green salad Kale, sugar snap peas, coconut tahini, dukka, soy dressing	10.00
--	-------

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

BURGERS all served with Gaufrette crisps

Arena burger Aged beef patty, lettuce, tomato, pickles, club sauce, Monterey Jack cheese, potato bun	16.50
--	-------

Carnitas style pulled pork Aged beef patty, roasted tomato salsa, guacamole, potato bun	17.50
---	-------

Spiced buffalo chicken burger Chicken breast, lettuce, tomato, blue cheese sauce, potato bun	16.50
--	-------

CHEESE

British cheese platter Lincolnshire Poacher, Tor Pyramid, Cornish Blue, Sharpham Brie, grapes, damson conserve, crispbreads	27.50
---	-------

DESSERT

Chocolate brownie vanilla ice cream, chocolate sauce	6.50
--	------

Lemon and elderflower posset blood orange jelly, crumble topping	6.50
--	------

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