

APÉRITIFS

Champagne	15.25
Laurent-Perrier Brut Cuvée (125ml)	
French 75	15.00
Tanqueray, lemon juice, Laurent-Perrier	
Elgar G&T	9.50
Tanqueray, Angostura bitters, tonic water	
Negroni	9.50
Campari, gin, Carpano Antica Formula	

STARTERS

Leek & potato soup
Parmesan croutons
Scottish smoked salmon
pickled vegetables, crème fraîche, citrus dressing
Tomato tartare
smoked feta, crispbread
Tuna carpaccio
Granny Smith apple, mustard seed, apple & vodka dressing
King prawn salad
mixed leaves, mango, green beans, blood orange vinaigrette

THE ELGAR ROOM
BRASSERIE

2 COURSES £32.00 | 3 COURSES £37.00

MAIN COURSES INCLUDING ONE SIDE DISH

Slow cooked pork (16 hours)
spiced dry rub, braised fennel, homemade apricot ketchup

Beer battered haddock
crushed minted peas, tartar sauce

Chickpea steak
French radish, sugar cane dressing (vegan)

Jerusalem artichoke Parmesan crumble
potatoes, truffle mushrooms

FROM THE JOSPER GRILL COOKED OVER CHARCOAL

48 day dry aged Scottish sirloin - 225g (7.00 supplement)
sauces: green peppercorn / Béarnaise / chimichurri

Free range lemon chicken breast
crispy rice

Grilled butterflied sea bass
crisp capers, lemon

PLEASE CHOOSE YOUR SIDE DISH

Mangetout, fried chilli
Mixed leaf salad
Broccoli, confit garlic, lemon

Roasted new potatoes
Hand-cut chips

Additional sides 4.00 each

THE ELGAR ROOM

Welcome to The Elgar Room. A hub for music, drama and creativity beyond the Royal Albert Hall's main stage, and home to The Elgar Room Brasserie.

With the walls adorned by photos of some of the legendary stars who have performed on the Hall's main stage, dining in The Elgar Room Brasserie is the perfect warm-up act for your Royal Albert Hall experience.

Check out the Royal Albert Hall website for more information about our beyond events:
www.royalalberthall.com

And follow us on social: @royalalberthall



DESSERTS

Please speak to your server if you would like to arrange drinks and dessert for the interval.

Lemon posset

Sticky toffee pudding
vanilla ice cream, banana chips

Classic crème brûlée
shortbread

Raspberry & chocolate dome
compote, chantilly cream

British cheese plate
Lincolnshire Poacher, Croxton Manor, Blackstick Blue Cheese

Coffee from 2.80
Tea from 2.50