

TOURS SET MENU

STARTER

ARANCINI

mushroom and mozzarella risotto balls, tomato garlic sauce

BRUSCHETTA

garlic bread, baby plum tomatoes, buffalo mozzarella, basil

SEASONAL SALAD

baby gem lettuce, lamb lettuce, quinoa, pickled peach, gorgonzola, pumpkin seeds

MAIN COURSE

CHICKEN

grilled chicken breast, potatoes, tomato sauce, olives, capers

SALMON

steamed salmon with green vegetables

TAGLIATELLE BOLOGNESE

minced veal and pork

FUSILLI PASTA WITH VEGETABLES

aubergines, 'ricotta salata' shavings, tomato, fresh basil

MARGHERITA PIZZA

basil, tomato, mozzarella

DESSERT

TORTA AL CIOCCOLATO

yogurt ice cream

TIRAMISU AL LIMONCELLO

mascarpone, Limencello soaked sponge

STRUDEL DI MELE E FRUTTI DI BOSCO

apple, mixed berries, vanilla ice cream

AN ADDITIONAL THIRD COURSE IS £6.50

TEA & FILTER COFFEE BY CAFÉDIRECT INCLUDED IN YOUR MEAL

A discretionary 12.5% service charge will be added and given directly to staff.

All prices include 20% VAT and are correct as of July 2018. 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.

We welcome your feedback – food@royalalberthall.com

CHAMPAGNE

BEER & CIDER

	125ML	BOTTLE
BERRY'S MERCHANT PROSECCO	£6.50	£35.00
LAURENT-PERRIER LA CUVÉE	£14.00	£69.00
LAURENT-PERRIER CUVÉE ROSÉ	£18.00	£89.00
LAURENT-PERRIER VINTAGE 2007		£100.00
GRAND SIÈCLE BY LAURENT-PERRIER		£220.00

STELLA ARTOIS	£4.80
MORETTI	£5.00
HEINEKEN	£5.00
OLD SPECKLED HEN ALE	£6.00
ASPALL CYDER	£4.80
ASPALL ISABEL'S BERRY	£4.80

WHITE WINE

			175ML	250ML	500ML	BOTTLE
GRECANICO	2016	Sicily	£7.00	£9.00	£16.50	£24.50
Simple, light and fruity, the Grecanico grape, an Italian native, offers an aroma of tropical fruit and aperitif freshness						
ALASIA, PIEMONTE CORTESE	2016	Piedmont	£8.00	£10.00	£18.00	£27.00
Fresh and vibrant, in the mould of the region's famous Gavi di Gavi						
FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC)	2016	Marche	£9.00	£11.50	£20.00	£34.00
Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche						

ROSÉ WINE

			175ML	250ML	500ML	BOTTLE
BARDOLINO CHIARETTO, MONTE DEL FRÀ	2016	Veneto	£8.00	£10.00		£27.00
From the shores of Lake Garda; plenty of red berry before finishing fresh, dry and minerally						

RED WINE

			175ML	250ML	500ML	BOTTLE
EL FUTURO, TEMPRANILLO / SYRAH, BODEGAS PANIZA	2016	Cariñena	£7.00	£9.00	£16.00	£24.50
Combining the floral charms of Tempranillo with the peppery spice of Syrah						
MONTEPULCIANO D'ABRUZZO, IL ROCCOLO NATALE VERGA	2016	Abruzzo	£8.00	£10.00	£18.00	£27.00
Fresh, lively with juicy berry fruit, hints of spiciness, balanced by tangy acidity and soft ripe tannins						
NERO D'AVOLA, ALICIA, MUSITA	2015	Sicily	£9.00	£12.00		£35.00
Rich and robust red from Sicily, plum and cherry fruit flavours with a touch of spice						

SOFT DRINKS

ORANGE / APPLE JUICE	£3.00
APPLETISER	£3.00
COCA COLA / DIET COKE / SPRITE	£3.00
HILDON MINERAL WATER (SMALL)	£2.50
HILDON MINERAL WATER (LARGE)	£4.70

HOT DRINKS

AMERICANO / FILTER	£2.50
ESPRESSO (SINGLE/DOUBLE)	£2.20/£2.80
MACCHIATO (SINGLE/DOUBLE)	£2.40/£2.80
LATTE	£2.80
CAPPUCCINO	£2.80
TEA SELECTION	£2.30