

TWO COURSES

£21.50

THREE COURSES

£26.50

GROUP MENU

STARTERS

ARANCINI SICILIANI

saffron rice balls, smoked cheese, Parmesan cheese

INSALATA PERE NOCI E GORGONZOLA

frisée lettuce, white and red chicory, baby spinach, pickled pear, walnuts, gorgonzola cheese

GAMBERI IN PANCETTA

grilled pancetta wrapped prawns, rosemary, chargrilled lemon

MAIN COURSES

PROSCUITTO DI PARMA PIZZA

dry cured ham, rocket, Parmigiano Reggiano, tomato, mozzarella

TAGLIATELLE ALLA BOLOGNESE

minced veal and pork

FUSILLI ALLA NORMA

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

POLLO AL LIMONE E SALVIA

lemon and sage chicken breast, sautéed spinach, caciocavallo and pancetta croquette, carrot and nutmeg cream

SALMONE

seared herbed salmon, cherry tomato confit, baby onions, pea purée

DESSERTS

STRUDEL DI MELE

apple and raisin strudel

TORTA AL CIOCCOLATO

chocolate cake, blood orange sorbet

TIRAMISÙ

mascapone, coffee soaked sponge, cocoa, coffee liqueur

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

All prices include 20% VAT and are correct as of October 2019. 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