

WINE & CHAMPAGNE

WHITE WINE	175ML	250ML	BOTTLE
Cataratto di Sicilia, Italy	£7.25	£9.25	£26.75
Rama Viura Bianco, Spain	£8.25	£10.25	£28.75
Vinamar Chardonnay, Chile	£9.75	£12.25	£35.00
Primera Sauvignon Blanc, Chile	£9.90	£13.00	£43.00
Gavi di Gavi Minaia Bergaglio, Italy			£45.50
Chablis Drouhin - France			£49.50
RED WINE			
Nero d'Avola di Sicilia, Italy	£7.25	£9.25	£26.75
Salento Bobeme Primitivo, Italy	£8.25	£10.25	£28.75
Vinamar Merlot, Chile	£9.75	£12.25	£35.00
Vinamar Cabernet Sauvignon, Chile	£9.90	£13.00	£43.00
Lucien Lurton Reserve Claret, France			£45.50
Ramon Bilbao Rioja Crianza, Spain			£49.50
ROSE			
La Lande Cinsault, France	£8.25	£10.25	£28.75
CHAMPAGNE		125ML	BOTTLE
Laurent Perrier La Cuvé Brut		£15.25	£73.00
Laurent Perrier Cuvé Rosé		£17.25	£91.00

— SPIRITS, BEER & SOFTS

SPIRITS	25ML 5	OML	BEER
Smirnoff Vodka	£4.00	£7.50	Stella Artois 330
Gordon's Gin	£4.00	£7.50	Old Speckled He
Bombay Sapphire Gin	£4.50	£8.00	Cidre Stella Arto
Tanqueray Gin	£5.00	£9.00	
The Famous Grouse	£4.00	£7.50	SOFT
Jim Beam	£4.50	£8.00	0011
Barcardi	£4.00	£7.50	Harrogate Still/
Courvoisier VS	£5.00	£9.00	Sparkling Water
Aperol	£4.00	£7.50	Coca Cola / Die
Disaronno	£4.00	£7.50	Sprite 500ml
Baileys	£4.00	£7.50	Orange Juice
			Apple Juice

Stella Artois 330ml	£5.00
Old Speckled Hen Ale 500ml	£6.00
Cidre Stella Artois 500ml	£6.00
SOFT	
0011	
Harrogate Still/	£4.70
Sparkling Water 750ml	
Coca Cola / Diet Coke 330ml	£3.20
Sprite 500ml	£3.20
Orange Juice	£3.20
	Old Speckled Hen Ale 500ml Cidre Stella Artois 500ml SOFT Harrogate Still/ Sparkling Water 750ml Coca Cola / Diet Coke 330ml Sprite 500ml

£3.20

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. 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. We welcome your feedback: food@royalalberthall.com.

BY ERIC CHAVOT

FOOD & DRINK BY RHC.







Chef Eric Chavot brings his gastronomic expertise to Coda at the Royal Albert Hall, with a menu of delicious, seasonal dishes inspired by his love of traditional French cooking.

At Coda the food takes centre stage, with a commitment to using the very best produce, cooked simply with imagination.

2 COURSES £44 3 COURSES £49

STARTERS

ONION SOUP Aged Gruyère de Comte sourdough crouton

ESCARGOTS EN PERSILLADE Garlic snails, Alsace bacon, potato foam

WALDORF SALAD Pink Lady and Granny Smith apples, pecan nuts

SCOTCH EGG

Chipolata, cep purée, pickled mushrooms

SMOKED SALMON Potato, cucumber, cracked pepper jelly

> PICKLED BEETROOT Blue cheese crumb

BY ERIC CHAVOT

MAIN COURSES

LEMON SOLE GRENOBLOISE Classic beurre noisette, capers, gherkins, lemon and croutons

> ROAST CORN-FED CHICKEN BREAST Salsify, sprouts and chestnuts fricassée, jus gras

VINE TOMATO AND COURGETTE FARCIE Spicy quinoa, bulgur and chickpeas, zhoug dressing

Triple cooked chips, onion rings, peppercorn sauce (£10.50 supplement)

DESSERTS

We recommend returning to your table during the interval to enjoy your dessert. Should you wish to do this please speak to your waiter.

COCONUT RICE PUDDING Rum and raisin, mango sorbet

BLACKCURRANT AND VANILLA CHEESECAKE

Spiced blackcurrant glaze

NYANGBO CHOCOLATE MARQUISE Blood orange sorbet

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ROASTED STONE BASS Puy lentils and bacon

SLOW COOKED LAMB BELLY Pastilla, butterbean casserole

TOURNEDOS OF SCOTTISH BEEF

BANOFFEE PIE COUPE Caramelised banana, whipped toffee

TARTE AU CITRON MERINGUE

ASSIETTE DE FROMAGE

Manchego, Saint-Marcellin, Brillat-Savarin with truffle, quince paste, honeycomb