

# CODA

Seasonal, British dining

Coda Restaurant is as a beautiful dining space, offering a seasonal and modern British food experience.

Our ethos is to serve uncomplicated dishes crafted with fresh, locally-sourced ingredients of excellence. At Coda, it has to be seasonal, creative and above all, delicious.

## STARTER

### CELERIAC SOUP (V)

poached hen's egg, trumpet mushrooms, black truffle

### CURED SCOTTISH SALMON

pickled cucumber, horseradish

### TUNA TARTARE

spiced avocado, soy, yuzu

### CRISP SWEETBREADS

gremolata, watercress, radish

### SMOKED PARTRIDGE

pumpkin, pickled quince, blueberry vinegar

### CHARRED BEETROOT

coffee cured beef, goats curd, blackberry

## MAIN COURSE

### ROAST CORNISH COD

St Austell mussels, buttered leeks, sea vegetables

### SEARED STONE BASS

saffron potatoes, braised fennel, samphire, shellfish mayo

### WHOLE ROAST LEMON SOLE

crisp squid, capers, parsley

### ROAST CORN-FED CHICKEN

spring onion, Jerusalem artichoke, wild mushrooms

### BUTTERNUT SQUASH GNOCCHI (V)

Harbourne blue, sprouting broccoli, shaved chestnut

### FILLET OF BEEF

triple cooked chips, onions rings, peppercorn sauce (£9 supplement)

# CODA

Seasonal, British dining

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

## DESSERTS

### VANILLA PANNA COTTA

poached rhubarb

### APPLE AND DATE TART

chestnut cream, stem ginger ice cream

### MANGO AND PASSION FRUIT CHEESECAKE

oat cookies, coconut ice cream

### LEMON AND RED FRUIT TART

toasted meringue, raspberry sorbet

### TIA MARIA AND DARK CHOCOLATE OPERA CAKE

lime and mint sorbet

### TOR GOAT'S CHEESE

beetroot relish, linseed granola

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

If you require information about ingredients which may cause allergy or intolerance, please speak to your waiter before you order.

All prices include VAT.

We welcome your feedback - [food@royalalberthall.com](mailto:food@royalalberthall.com)