

Laurent-Perrier

SPIRITS

	25ml	50ml
42 Below	4.50	8.00
Grey Goose	6.00	10.00
Bombay Sapphire	4.50	8.00
Bombay Bramble	5.00	9.00
Bombay Premier Cru	6.00	10.00
Dewar's White Label	5.00	9.00
Aberfeldy 12 YO	7.00	12.00
Jack Daniel's	5.00	9.00
Bacardi Carta Blanca	4.00	7.50
Bacardi Spiced	4.00	7.50
Bacardi Ocho	6.00	10.00
Martell VS	5.00	9.00



BEER

Stella Artois (330ml)	5.25
Old Speckled Hen Ale (500ml)	6.25
Cidre Stella Artois (500ml)	6.25

SOFT

Harrogate Still / Sparkling Water (500ml)	2.50
Coca Cola / Diet Coke (500ml)	3.30
Sprite 500ml	3.30
Orange Juice	3.30
Apple Juice	3.30

HOT BEVERAGE

Filter Coffee	2.70
Breakfast Tea	2.40
Earl Grey	2.50
Peppermint	2.50
Fruit Tea	2.50

FOOD & DRINK BY
RHC.



If you require information about ingredients which may cause allergy or intolerance, please speak to bar staff before you order. 125ml measures of wine also available. Please note vintages may change due to availability. All prices include VAT and are correct as of April 2022.

FAMILY OWNED CHAMPAGNE LAURENT-PERRIER IS DELIGHTED TO BE WORKING IN PARTNERSHIP WITH THE ROYAL ALBERT HALL

Both Laurent-Perrier and the Royal Albert Hall have rich histories. Laurent-Perrier was founded in 1812, with Queen Victoria officially opening the Royal Albert Hall in 1871.

Whilst the Royal Albert Hall has been busy promoting the Arts and Sciences and hosting the world's leading figures in music, dance, sport, film and circus on their world famous stage, Laurent-Perrier has been perfecting the art of hand-crafting elegant champagnes using a blend of innovation and traditional, time-honoured methods.

Laurent-Perrier is proud to serve a selection of its award-winning champagnes here. From the crisp and elegant La Cuvée to the iconic Cuvée Rosé and the prestigious Grand Siècle by Laurent-Perrier, there is a champagne for every occasion.

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SASHIMI TASTING PLATE & A GLASS OF
LAURENT-PERRIER BLANC DE BLANCS £25.00

SASHIMI AND TWO GLASSES OF
LAURENT-PERRIER BLANC DE BLANCS £50.00

SNACKS

EDAMAME (V) £4.50
Soya beans, sea salt, soy mirin

CRISPY FRIED SEAWEED CRACKER (V) £4.50

KIMCHI £4.00

WAKAME SEAWEED SALAD £5.50
Wakame seaweed, ginger, soy, sesame

TO FOLLOW

WE RECOMMEND TWO TO THREE
SMALL PLATES PER PERSON. SMALL PLATES MAY
ARRIVE AT DIFFERENT TIMES

THAI BEEF SALAD £15
Black Angus beef fillet, pepper, coriander, mooli,
beansprouts, dry roasted peanuts, thai basil
chilli & fish sauce dressing

THAI MUSHROOM
SALAD (V) £14
Marinated shitake, king oyster, shimeji mushrooms,
pepper, coriander, mooli, beansprouts, dry roasted
peanuts, Nuoc Cham vegan dressing

KOREAN BEEF TARTARE £15
Marinated and hand diced beef fillet, Gochujang,
Japanese mayonnaise, coriander, pickled daikon,
toasted sesame, cured yolk custard

GOI CUON £13
Vietnamese rice paper, vermicelli noodles, carrot,
daikon, shredded lettuce, grilled prawns,
Nuoc Cham dipping sauce

GOI CUON (VE) £11.50
Vietnamese rice paper, vermicelli noodles, carrot,
daikon, shredded lettuce, Nuoc Cham vegan
dipping sauce

SALMON TATAKI £15
Sesame, shichimi togarashi, wakame seaweed,
citrus ponzu dressing

SHASHIMI £16
Scottish salmon, Yellow fin tuna, pickled ginger,
fresh chilli, soy sauce

TUNA TATAKI £14
Mizuna leaves, Seared Tuna tataki, chilli soy sauce,
yuzo, braised onion, kurogoma dressing

TO FINISH

COCONUT PANNA COTTA £6
Poached pineapple, lemongrass jelly

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CHAMPAGNE

	125ml	200ml	half	Bottle
Laurent-Perrier La Cuvée	15.50	23.00	40.00	75.00
Laurent-Perrier Cuvée Rosé	17.50			95.00
Laurent-Perrier Vintage				100.00
Laurent-Perrier Blanc de	18.50			120.00
Blancs Brut Nature				
Grand Siècle by Laurent-Perrier				225.00

WHITE WINE

	175ml	250ml	bottle
Cataratto di Sicilia, Italy	7.50	9.50	27.50
Vinamar Chardonnay Chile	9.85	12.40	36.00
Arcole Pinot Grigio, Sartori, Veneto, Italy	9.90	13.00	37.00
Gavi di Gavi Minaia Bergaglio, Italy	11.00	16.00	45.50
Rama Viura Bianco, Spain			29.00
Ramon Bilbao Albarino, Galicia, Spain			41.00
Chablis Drouhin, France			49.50
Seresin Sauvignon Blanc, Marlborough, NZ, 2020			52.00
Pouilly-Fume, Chateau Favray, Loire, France			55.00
Blanc de Léoube, Chateau Léoube, Provence, France, 2020			62.00

ROSÉ WINE

Love by Léoube Rosé, Domaine de Léoube, Provence, France	11.00	16.00	45.00
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RED WINE

Nero d'Avola di Sicilia, Italy	7.50	9.50	27.50
Vinamar Merlot, Chile	9.85	12.40	36.00
Malbec, Project Malbec, Argentina	9.90	13.00	38.00
Ramon Bilbao Rioja Crianza, Spain	11.00	16.00	49.50
Yealands Estate Pinot Noir, Marlborough, NZ	12.50	18.00	52.00
Salento Boheme Primitivo, Italy			29.00
Lucien Lurton Reserve Claret, France			45.50
Chateau Valoux, Pessac-Leognan, Bordeaux, France			58.00
Rouge de Léoube, Chateau Léoube, Provence, France, 2018			62.00
Barolo, Ascheri, Piedmont, Italy, 2017			65.00
Amarone Bertani, Valpantena, Veneto, Italy			80.00