

## 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, Limoncello 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](mailto:food@royalalberthall.com)

## CHAMPAGNE

## BEER & CIDER

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

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

## WHITE WINE

			175ML	250ML	500ML	BOTTLE
<b>GRECANICO</b>	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						
<b>ALASIA, PIEMONTE CORTESE</b>	2016	Piedmont	£8.00	£10.00	£18.00	£27.00
Fresh and vibrant, in the mould of the region's famous Gavi di Gavi						
<b>FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC)</b>	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
<b>BARDOLINO CHIARETTO, MONTE DEL FRÀ</b>	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
<b>EL FUTURO, TEMPRANILLO / SYRAH, BODEGAS PANIZA</b>	2016	Cariñena	£7.00	£9.00	£16.00	£24.50
Combining the floral charms of Tempranillo with the peppery spice of Syrah						
<b>MONTEPULCIANO D'ABRUZZO, IL ROCCOLO NATALE VERGA</b>	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						
<b>NERO D'AVOLA, ALICIA, MUSITA</b>	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

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

## HOT DRINKS

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