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ELGAR

BAR & GRILL

COCKTAILS

Restaurant manager Stefano Forconi has created these cocktails as a tribute to the legends photographed on these walls

Soul Power (James Brown)	£	8.00	Ring of Fire (Johnny Cash)	£	9.50
Tequila, cranberry juice, lime, mint			Woodford Reserve Whiskey, maple syrup		
Mess Around (Ray Charles)	£	8.00	Mood Indigo (Duke Ellington)	£	8.00
Campari, gin, Carpano Antica Formula			Grand Marnier, apricot, elderflower, tonic water		
Feeling Good (Nina Simone)		£8.00	Nessun Dorma (Luciano Pavarotti)		£8.00
Red wine, cognac, Grand Marnier, Cointreau, lemonade			Amaretto, espresso, vanilla		

STARTER

Pumpkin salad (V, GF)	starter 6.00	Crisp Cornish calamari	8.00
roast pumpkin, rocket, Rosary goats' curd, shallot dressing	main 10.50	chilli, lime leaf, coriander, chipotle mayo	
Elgar salad	starter 7.50	House cured Scottish salmon	8.00
grilled chicken, gem lettuce, bacon jam, Lincolnshire poacher, salad cream	main 12.00	pickled cucumber, rye crumble, horseradish cream	
Classic beef tartare	10.50	Shrimp and crayfish cocktail	8.00
(70g.) toasted sourdough		grated egg, spiced cocktail sauce	
Potted ham hock	7.00		
crunchy peas, homemade beer mustard, charred sourdough			

FROM THE

JOSPER GRILL

The Josper Grill uses real charcoal for a wonderful, distinctive flavour; perfect for grilling meat

Our beef comes from British herds and is Red Tractor approved

Hanger	225g.	28 days aged	(served rare or medium rare)	17.00	Grilled pork chop 250g.	15.00
Sirloin	225g.	28 days aged		23.00	crackling, bourbon glaze	
Ribeye	225g.	28 days aged		26.00	1/2 roasted chicken	13.00
Fillet	200g.	28 days aged		30.00	peri-peri dressing	
Sauces	please choose one for your steak				Butterflied seabass	16.00
Green peppercorn / mushroom / Béarnaise / Chimmichurri				lemon		
				Catch of the day	market price	

All grill dishes are gluten free.

Classic beef tartare (GF)	16.00	SIDES 3.00
(120g.) French fries, mixed leaves		Buttered green beans
King oyster mushroom spelt risotto	12.00	Spinach
Berkswell cheese, crispy kale		Mixed leaf salad
		Sautéed mushrooms
		Truffled mash
		Chips

PUDDING

Sticky toffee pudding	6.00	Lemon tart	6.00
vanilla ice cream		coconut ice cream	
Vanilla creme brûlée	5.00	Apple crumble sundae	5.00
orange shortbread		apple cake, cinnamon-honey ice cream	
Pear and Ginger cheesecake	6.00	English cheese plate	8.00
pear sorbet		Smoked Lincolnshire poacher, Sharpham Brie, Cornish Blue, Tor pyramid, served with Damson preserve, artisan crackers	

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

All prices include VAT and are correct as of November 2015.

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

All dishes may contain traces of nuts. We welcome your feedback - food@royalalberthall.com

CHAMPAGNE							
Moët & Chandon Impérial, Brut		11.50	125ml	60.00			
Classic and refined with a well-proportioned, rich and biscuity note and fine persistent bubbles							
Moët & Chandon Impérial Rosé				82.00			
A subtle peppery note here compliments the ripe strawberry fruit and rose petal notes							
Veuve Clicquot Brut Yellow Label				70.00			
The perfect balance between soft, pulpy fruit and discrete nuances of toasted brioche							
Dom Pérignon Vintage 2004				220.00			
Brimming over with complexity, the most famous of champagnes still tops the charts. Aristocratic							
WHITE WINE							
Alasia, Piemonte Cortese		Araldica, Piedmont	6.50	175ml	8.50	250ml	25.00
Italy / 2013 / Fresh and vibrant, in the mould of the region's famous Gavi di Gavi							
Famille Perrin Blanc		AOC Côtes du Luberon, Rhône (organic)	6.75	175ml	9.00	250ml	27.00
France / 2013 / Full bodied with notes of pears, lemon peel and apples							
Berrys' Pinot Grigio		Delle Venezia, Nec Otium, Friuli	7.25	175ml	9.75	250ml	29.00
Italy / 2013 / Real character; soft, juicy and open hearted with an oily texture							
Pulenta Estate Chardonnay		Mendoza					31.00
Argentina / 2012 / Ripe tropical fruit notes here but exercised with restraint; balancing richness with freshness							
Verdejo, Bodegas Monteabellón		Rueda	8.00	175ml	11.00	250ml	32.00
Spain / 2011 / Richly peachy with a little enigmatic, earthy note adding complexity							
Verdicchio dei Castelli di Jesi		Classico Superiore, Mancinelli, Marche					37.00
Italy / 2013 / Classic bitter almond notes and glorious minerality							
Berrys' Sancerre			10.00	175ml	13.00	250ml	38.00
France / 2013 / Discrete yet intense flavours							
ROSÉ WINE							
Bardolino Chiaretto, Monte del Frà		Veneto	7.00	175ml	9.00	250ml	26.00
Italy / 2013 / The pale colour betrays the light hearted, summer fruit pudding character of the wine							
RED WINE							
Viña Doña Javiera Cabernet Sauvignon		Maipo Valley	6.50	175ml	8.50	250ml	25.00
Chile / 2013 / Bright, cassis-laden fruit with an edge of graphite and a hint of savoury tobacco							
Bardolino, Monte del Frà		Veneto					28.00
Italy / 2013 / Typically light, with supple structure and vibrant red fruits of strawberry and raspberry							
Pulenta La Flor Malbec		Mendoza	7.75	175ml	10.25	250ml	30.00
Argentina / 2013 / Full of dark, brambly fruit, underscored with a touch of sweet spice							
Rioja Crianza		Otinano	8.50	175ml	11.00	250ml	32.00
Spain / 2011 / Sweet notes of vanilla and mulled spice provide the backdrop to appealing fruit of red cherry							
Berrys' Australian Shiraz		Barossa Valley	9.00	175ml	11.50	250ml	33.00
Australia / 2011 / Packed full of blackberry fruit with notes of leather, spice and vanilla							
Montepulciano d'Abruzzo		Cirelli, Abruzzo (organic)					34.00
Italy / 2012 / Superb balance of concentrated fruit and fresh finish							
Viña Koyle Gran Reserva Carmenere		Colchagua Valley					39.00
Chile / 2012 / Glorious spicy plum and red berry fruit, wrapped up in fine tannins							
FINE WINE							
Cloudy Bay Sauvignon Blanc		Marlborough					44.00
New Zealand / 2013 / Perfect balance of gooseberry and greengage with faint notes of tropical fruit							
Meursault Les Vireuils, Jean-Yves Devevey		Burgundy					70.00
France / 2011 / A nutty richness and creamy texture finished with a streak of minerality							
Cloudy Bay Pinot Noir		Marlborough					52.00
New Zealand / 2013 / Delicacy combined with understated power							
Berrys' Pauillac, de Château Lynch Bages		Bordeaux					55.00
France / 2011 / Intense nose of damsons and blackcurrants							
Amarone Classico Della Valpolicella, Novaia, Marano		Veneto					70.00
Italy / 2009 / Full and richly textured with volcanic minerality, elegant aromatic notes of wild cherries							

BEER & CIDER		
Asahi	330ml	4.20
Heineken	330ml	4.30
Carlsberg	275ml	4.00
Spitfire Ale	500ml	4.80
Aspall Cyder	330ml	4.20
Aspall Blush	330ml	4.50
APÉRITIFS / DIGESTIFS		
	25ml	50ml
Aperol	3.50	6.00
Woodford Reserve	5.00	9.00
Laphroaig	5.00	9.00
Calvados	4.50	7.50
Amaretto	3.50	6.00
Baileys	3.50	6.00
SOFT DRINKS		
Hildon still water	750ml	4.70
Hildon sparkling water	750ml	4.70
Coke / Diet Coke	330ml	2.60
Sprite	330ml	2.60
Orange juice	250ml	3.00
Cloudy apple juice	250ml	3.00
Appletiser	275ml	3.00
Mixers	150ml	1.90
COFFEE & TEA		
Espresso		2.00
Americano		2.10
Cappuccino		2.60
Latté		2.60
Hot chocolate		2.80
Tea		2.00
Macchiato		2.30
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