

coda

BY ERIC CHAVOT

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AFTER DINNER DRINKS

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GLENMORANGIE

25ml **5.00** 50ml **9.00**

LAPHROAIG SINGLE MALT WHISKY

25ml **5.00** 50ml **9.00**

HENNESSY V.S.

25ml **4.50** 50ml **7.50**

HENNESSY'S FINE DE COGNAC

25ml **6.00** 50ml **11.00**

ESPRESSO MARTINI

vodka, espresso, coffee liqueur **9.00**

JULIETTE MARTINI

gin, solerno, blood orange liqueur **9.00**

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HOT BEVERAGES

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COFFEE

Americano **2.10**

Espresso **2.00**

Double espresso **2.60**

Cappuccino **2.60**

Latte **2.60**

THE EAST INDIA COMPANY TEA SELECTION

Royal Breakfast, The Staunton Earl Grey,  
Jasmine Pearls Green, English Peppermint,  
Dragonwell Lung Ching and Blend 68 Tropical White

**2.00**

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

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CHAMPAGNE

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LAURENT-PERRIER LA CUVEE

A Champagne of great finesse with  
purity and elegance

125ml **13.00**

750ml **68.00**

LAURENT-PERRIER CUVEE ROSÉ

Intense ripe red fruit aromas, with great freshness  
and a clean, well defined flavour

125ml **15.00**

750ml **85.00**

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GIN BAR

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Indulge in a refreshing gin and tonic served in our special Copa glasses.  
Choose your gin and how you would like it.

GORDON'S

50ml **9.00**

BOMBAY SAPPHIRE

50ml **10.00**

NO. 3

50ml **11.00**

PERFECT GIN AND TONIC

One of the world's most classic mixed drinks, subtle botanics and spitzzy tonic

ELDERFLOWER GIN AND TONIC

Elderflower adds a delicious floral edge to the range of botanicals in the gin

CUCUMBER GIN AND TONIC

A hint of natural cucumber provides a fresh crisp finish

PINK GIN AND TONIC

A dash of Angostura bitters provides a light citrus tang

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BY ERIC CHAVOT

Michelin-awarded 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 £37 3 courses £42

## STARTERS

WHITE BEAN VELOUTÉ  
Poached hen's egg, crispy shallots

SEA BASS CEVICHE  
Citrus dressing

BEEF TARTARE  
Soft boiled quail's egg

CRISP SWEATBREADS  
Tartar sauce

PICKLED SALT BAKED BEETROOT  
Blue cheese crumb, spicy pecan

GOAT'S CHEESE  
Iberico ham and quince

A discretionary 12.5% service charge will be added and given directly to the staff. All prices include VAT.  
Please ask about allergen information. We welcome your feedback: [food@royalalberthall.com](mailto:food@royalalberthall.com)

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## MAIN COURSES

ROAST COD  
Seared fennel and salad, sauce antiboise

SEARED BRILL  
Squid ink linguine, mustard velouté

WHOLE ROAST LEMON SOLE GRENOBLOISE  
Capers, parsley, classic beurre noisette, crisp croutons

ROAST CORN-FED CHICKEN  
Celeriac purée and wild mushrooms, cèpe butter

RICOTTA GNOCCHI  
Berkswell cheese, broccolini

FILLET Tournedos (225g)  
Triple cooked chips, onion rings, peppercorn sauce  
(£9 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.

BABA AU RUM  
Pineapple carpaccio, vanilla Chantilly

COUPE EXOTIQUE  
Banana ice cream, passion fruit and guava sorbet, citrus meringue

PISTACHIO AND CHOCOLATE POT DE CREME  
Andoa 70%, pistachio crème glacée

BLACKCURRANT CHEESECAKE  
Granny Smith compote, blackcurrant jam

FINE APPLE TART  
Vanilla ice cream

TOR GOATS CHEESE  
Beetroot relish, linseed granola

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