

ELGAR

BAR & GRILL

COCKTAILS

These cocktails as a tribute to the legends photographed on these walls

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

STARTER

Kentish blue cheese salad (V) Kentish blue cheese, red and yellow chicory, pickled pear, walnuts	starter 7.00 main 12.00	Chicken liver paté apple jelly, red onion marmalade, charred sourdough	7.50
Beetroot cured Scottish salmon brown bread and butter	8.50	Classic beef tartare (70g.) toasted sourdough	10.50
Shrimp and crayfish cocktail grated egg, spiced cocktail sauce	8.00	Crispy spiced calamari chilli, lime leaf, coriander, curry mayo	9.00
Smoked chicken salad smoked chicken breast, crispy bacon, gem lettuce, poached egg, honey mustard dressing	starter 8.00 main 12.50		

FROM THE



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
Sirloin	225g.	28 days aged		23.00
Ribeye	225g.	28 days aged		26.00
Fillet	200g.	28 days aged		30.00

Sauces please choose one for your steak
green peppercorn / mushroom / Béarnaise / Chimichurri

Grilled lamb rump chargrilled vegetables, minted jus	19.00
Grilled spare ribs apple sauce, pickled cabbage	15.00
Butterflied seabass lemon	16.50
Chef's special special of the day	market price

Classic beef tartare (120g.) French fries, mixed leaves	16.00
Grilled Suffolk chicken breast Jersey Royals, Chantenay carrots, sugar peas, spring broth	13.50
Slow roasted Heritage tomato tart (V) Caerphilly cheese, caramelised shallots, herb dressing	12.00

SIDES 3.50

Hand-cut chips	Minted carrots and peas
Creamed potatoes	Mixed leaf salad
Tomato & onion salad	Spinach
Buttered new potatoes	Broccoli
	Runner beans

PUDDING

Elgar sticky toffee pudding vanilla ice cream	6.00	Classic lemon tart vanilla crème fraîche	6.00
Vanilla crème brûlée orange shortbread	6.00	Mint chocolate chip sundae chocolate brownie, mint chocolate chip ice cream, white chocolate ice cream, vanilla chantilly	6.00
Pistachio and cherry black forest cake Amarena cherry rippled ice cream	6.00		

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 server before you order.

All prices include VAT and are correct as of September 2017.

Dishes may contain nuts. We welcome your feedback - food@royalalberthall.com

CHAMPAGNE

Laurent-Perrier La Cuvée La cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers	13.00	125ml	68.00
Laurent-Perrier Cuvée Rosé Great depth and freshness with hints of fresh strawberries, raspberries and wild cherries	15.00	125ml	85.00
Laurent-Perrier Vintage 2007 The 2007 is fresh and elegant with subtle hints of white peach, citrus and Mirabelle plum			100.00
Grand Siècle by Laurent-Perrier This luxury, handcrafted cuvée has unique depth, finesse and complexity with a remarkable length of honeyed, grilled almond flavours			220.00

WHITE WINE

Grecanico, IGT Terre Siciliane Colle del sole Italy / 2016 / Fresh and vibrant	6.50	175ml	8.50	250ml	25.00
Famille Perrin Blanc AOC Côtes du Luberon, Rhône (organic) France / 2015 / Full bodied with notes of pears, lemon peel and apples	7.00	175ml	10.00	250ml	29.00
Berrys' Pinot Grigio Delle Venezia, Nec Otium, Friuli Italy / 2015 / Real character, soft, juicy and open hearted with an oily texture	8.00	175ml	11.00	250ml	32.00
Pulenta Estate Chardonnay Mendoza Argentina / 2015 / Ripe tropical fruit notes here but exercised with restraint; balancing richness with freshness					34.00
Gavi Di Gavi Piedmont Italy / 2014 / Multitude of layers from rich honey to fresh pear	9.50	175ml	13.00	250ml	37.00
Berrys' Sancerre France / 2015 / Discreet yet intense flavours	11.00	175ml	14.00	250ml	40.00

ROSÉ WINE

Bardolino Chiaretto, Monte del Frà Veneto Italy / 2015 / The pale colour betrays the light hearted, summer fruit pudding character of the wine	7.50	175ml	9.50	250ml	26.00
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RED WINE

Carinena Tempranillo Spain / 2015 / Soft dark berry fruit, an elegant, modern wine	6.50	175ml	8.50	250ml	25.00
Bardolino Monte del Frà Veneto Italy / 2015 / Typically light, with supple structure and vibrant red fruits of strawberry and raspberry					29.00
Pulenta La Flor Malbec Mendoza Argentina / 2016 / Full of dark, brambly fruit, underscored with a touch of sweet spice	8.00	175ml	11.00	250ml	32.00
Berrys' Australian Shiraz Barossa Valley Australia / 2013 / Packed full of blackberry fruit with notes of leather, spice and vanilla	10.50	175ml	12.50	250ml	36.00
Montepulciano d'Abruzzo Cirelli, Abruzzo (organic) Italy / 2015 / Superb balance of concentrated fruit and fresh finish					38.00
Rioja Crianza Otinano Spain / 2012 / Sweet notes of vanilla and mulled spice provide the backdrop to appealing fruit of red cherry	11.00	175ml	14.00	250ml	40.00
Viña Koyle Gran Reserva Carmenere Colchagua Valley Chile / 2012 / Glorious spicy plum and red berry fruit, wrapped up in fine tanni					42.00

FINE WINE

Cloudy Bay Sauvignon Blanc Marlborough New Zealand / 2016 / Perfect balance of gooseberry and greengage with faint notes of tropical fruit					50.00
Meursault, Chateau de Puligny Montrachet , Burgundy France / 2015 / Bee wax and honeysuckle-scented, excellent richness and depth as well as vibrant acidity					90.00
Cloudy Bay Pinot Noir Marlborough New Zealand / 2014 / Delicacy combined with understated power					60.00
Chateau Simard, Grand Cru, St. Emilion , Bordeaux France / 2012 / Intense nose of damsons and blackcurrants					62.00
Amarone Scarnocchio Classico, Len Di Mezzo, Monte Del Fra, Veneto Veneto Italy / 2011 / Full and richly textured with volcanic minerality, elegant aromatic notes of wild cherries					80.00

BEER & CIDER

Stella Artois	330ml	4.60
Heineken	330ml	4.80
Old Speckled Hen Ale	500ml	5.50
Aspall Cyder	330ml	4.50
Aspall Isabel's Berry	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	3.00
Sprite	330ml	3.00
Orange juice	250ml	3.00
Cloudy apple juice	250ml	3.00
Appletiser	275ml	3.00
Mixers	150ml	2.00

COFFEE & TEA

Espresso	2.20
Americano	2.50
Cappuccino	2.80
Latté	2.80
Hot chocolate	3.00
Macchiato	2.40
All coffee by Cafédirect	
The East India Company Tea	2.30

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Wine list created in partnership with Berry Brothers & Rudd
125ml measures of wine are also available.
Please note wine vintages may change due to availability.
All prices include VAT and are current as of
September 2017.

food & drink by

rhubarb