

AFTER DINNER DRINKS

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**

HOT BEVERAGES

COFFEE

Americano **2.50**

Espresso **2.20**

Double espresso **2.80**

Cappuccino **2.80**

Latte **2.80**

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
2.30

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

FOOD & DRINK BY

rhubarb

CHAMPAGNE

LAURENT-PERRIER LA CUVÉE

A Champagne of great finesse with
purity and elegance

125ml **13.00**

750ml **68.00**

LAURENT-PERRIER CUVÉE ROSÉ

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

125ml **15.00**

750ml **85.00**

GIN BAR

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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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 £39 3 courses £45

STARTERS

WHITE BEAN VELOUTÉ

Poached hen's egg, crispy shallots

SEA BREAM CEVICHE

Citrus dressing

BEEF TARTARE

Soft boiled quail's egg

CRISP SWEETBREADS

Tartar sauce

PICKLED SALT BAKED BEETROOT

Blue cheese crumb, spicy pecan

GOAT'S CHEESE

Iberico ham and quince

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Please ask about allergen information. We welcome your feedback: 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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