WELLINGTON HOUSE 72 - 73 BUCKINGHAM GATE VICTORIA - LONDON, SWIE 6AL

020 7799 4999

www.royalquartercafe.com



PASTRIES

TWO-EGGS

Homemade from finest ingredients Freshly baked every day

Butter Croissant	2.95
Almond Croissant	3.75
Almond Pain Au Chocolat	3.95
Pain Au Chocolat	3.75
Pain Au Raisin	3.75
Cinnamon Danish	3.75
Berry Danish	3.75
Choco Banana Danish	3.95

THE QUARTER STANDS **FOR QUALITY**

WE USE ONLY THE FRESHEST AND FINEST QUALITY INGREDIENTS IN ALL OF OUR DISHES FOR AN UNCOMPROMISING FLAVOUR-FILLED EXPERIENCE

CAKES & BAKES

Beautifully crafted delicious treats

Plain Scone	3.2
Raisin Scone	3.2
Dark Chocolate Brownie	4.9
Apple Tart Slice	5.9
Carrot Loaf Slice	5.9
Mango & Passion Fruit Loaf Slic	e 5.9
Bread & Butter Pudding	5.9
Mascarpone Cheesecake	6.7

ROYAL BREAKFAST

Burford Brown superior free range eggs from Gloucestershire, with yummy dense golden yolk

6.50

9.95

11.95

5 75

Anyway you like, on homemade sourdough toast	
SCRAMBLED EGGS WITH SMOKED SALMON	11.95
Served with homemade sourdough toast	

and butter

VEGETARIAN BREAKFAST Two poached eggs on toast, spinach, Portobello mushroom, sun-dried tomatoes & green pesto

EGGS FLORENTINE 9.50 Two poached eggs on toast with baby spinach and hollandaise sauce

EGGS BENEDICT

Two poached eggs on toast, cooked ham and hollandaise sauce

EGGS ROYALE Two poached eggs on toast, smoked salmon and hollandaise sauce

EXTRA BACON / SAUSAGE EXTRA EGG	2.95 2.50
FRESH FRUIT SALAD With Greek yoghurt & honey	6.95 8.95
CONTINENTAL BREAKFAST Selection of homemade Viennoiserie, homemade bread, butter & jam	7.50
BREAD BASKET FOR TWO Selection of homemade bread Fresh or toasted	4.50
WARM SCONE & TEA With clotted cream, strawberry jam and a pot of tea of your choice	7.95

BREAKFAST SPECIALS Served until midday

ROYAL BERRY PANCAKE with maple syrup or honey	9.95
FRENCH TOAST Homemade brioche with fresh seasonal fruits, crème fraiche & fruit compote	8.75
ORGANIC PORRIDGE Made with whole milk or water, topped with fresh berries & honey	6.95
THE QUARTER GRANOLA Homemade golden brown granola, served with Greek yoghurt & honey	7.95
GREEK YOGHURT	2.95

ROYAL FULL ENGLISH BREAKFAST

BUTTER & JAM

Two eggs, bacon, cumberland sausage, Portobello mushroom, roasted vine tomato, baked beans, sourdough toast and butter

1.75

SANDWICHES

CHENNAR & PICKLE (v)

Heavenly combinations served on artisan bread

	0.70
with tomato jam and onion pickle on multi-seed rye sourdough	
SLOW COOKED EGG MAYONNAISE (v) with roasted cherry tomatoes on multi-seed rye sourdough	5.75
SLOW COOKED EGG & MASHED AVOCADO (v) on multi-seed rye sourdough	5.95
HAM & CHEESE with dijonnaise on baguette	5.95
TUNA TARTARE with parsley on ciabatta Add: Cheese melt optional	6.50 2.00
CURRY SPICED CHICKEN with aubergine tapenade & iceberg	6.95

lettuce on multi-seed sourdough

MINI BUN

Smoked Salmon - Egg Mayo - Ham & Cheese OR

Tarragon Chicken - Royal New Yorker -Buffalo Mozzarella 8.95

ROYAL QUARTER LUNCH DEAL

Monday to Friday 11:30 - 15:00

Enjoy one of our handcrafted sandwiches with fries or salad & a carbonated* drink for £11.95

ETA & ROASTED VEGETABL	ES	(y)
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Roasted aubergine, courgette & peppers with ive tapenade on ciabatta

13.25

6.95

7.25

7.25

7.25

7.95

TARRAGON ROAST CHICKEN

with mixed leaves and parmesan on mix rye sourdough

ROYAL NEW YORKER

7.25 pastrami, turkey breast, smoked cheese, iceberg lettuce & red pesto on a homemade brioche bun

BREADED CHICKEN

with iceberg lettuce & sweet chilli sauce on baguette

SMOKED SALMON

with creme cheese on multi-seed rye sourdough

BUFFALO MOZZARELLA (v)

with avocado, sun-dried tomatoes & green pesto on ciabatta

BAKED SALMON TERIYAKI

with Teriyaki mayonnaise & mini cucumber on mix rye sourdough

Available from 11:30am

QUARTER SOUP FOR THE SOUL

Ask your waiter for today's soup SOUP OF THE DAY Served with crostini	6.50
MISO SOUP (v) With tofu and seaweed	5.50

SHARING BOARDS

16.95

13.75

1.50

THE ROYAL

A divine combination of smoked salmon & chives creme fraiche, roasted vegetables sprinkled with feta cheese, avocado cream & pomegranate seeds, slow cooked egg mayo with roasted tomatoes and olive oil crostini

THE MEZZE (v)

6.95

4.95

3.95

Hummus, falafel, courguette fritters, quinoa salad and herbed olives. Served with pitta bread

SMALL BITES

Perfect for sharing

HUMMUS (vg) with pitta bread or celery & carrot sticks	6.25
FALAFEL (vg) with Tahini dipping sauce	6.95
VEGETABLE GYOZA (vg) with soya dipping sauce	6.25
CHICKEN GYOZA with soya dipping sauce	7.25
COURGETTE FRITTERS (v) with lime soured cream	7.50
HALLOUMI & AUBERGINE (v) with basil, roasted peppers & balsamic glaze	8.50
HOMEMADE FISH CAKES with tartar sauce	8.95
SESAME PRAWN SOURDOUGH national favourite done the Royal way	8.95
TIGER PRAWN LOLLIPOPS with sweet chilli dipping sauce	9.95

BURGERS

Two Slow Cooked Burford Brown Eggs

Mixed leaves, leeks & spicy sesame oil

ADD PROTEIN

Salmon

Chicken

Intense flavour combinations for all time classics

ROYAL QUARTER BURGER

8 oz perfectly-cooked homemade lean British beef burger. Served on artisan sesame bun with a side order of chips

Add Cheese / Bacon / Avocado

PULLED PORK

Slow cooked shoulder until tenderised, moist & flavourful finished in BBQ sauce. Served on artisan sesame bun with coleslaw and chips

ASIAN CHICKEN

Juicy chicken thigh marinated in a zesty Asian flavour sauce. Served on artisan sesame bun with coleslaw, chilli mayo and chips

FISH & CHIPS

Royal nostalgia...

Traditionally battered cod with chips, mushy peas and tartar sauce

15.95

12.75

12.75

16.50

22.95

11.95

11.95

12.75

11.75

MAIN BITES

Nutritious & healthy meals. Unique flavours prepared with the finest ingredients

SMOKED SALMON & MASHED AVOCADO On multi-seed sourdough toasts, rocket, capers & virgin olive oil	13.75
LAMB SHAWARMA Slow roast lamb shoulder with pickled cucumber, red onion, tomato, mixed leaves & Tahini sauce. Served on homemade flatbread	13.75
TURKEY SHAWARMA	10.95

Roast turkey with pickles, tomato, caramelised onions and Tahini sauce. Served on homemade flatbread

MOUSSAKA 11.50 Roasted layers of lean minced beef, aubergine, mozzarella & parmesan cheese. Served in hot skillet with side toast for dipping

CHICKEN KATSU CURRY

SALMON TERIYAKI FILLET

Roasted vegetables and pickel ginger. Served with steamed rice

CHICKEN TERIYAKI Marinated spiced chicken coated in a homemade Asian soya glaze.

Served with roasted vegetables & steamed rice

Baked salmon fillet coated in a homemade Asian soya glaze.

Served with roasted vegetables & steamed rice

80Z DRY AGED RIBEYE STEAK

Served with ponzu sauce and a side order of chips or salad

VEGETARIAN & VEGAN

Bursting with goodness, meat-free and plant based nutritionally balanced options

GRILLED HALLOUMI CHEESE 11.75

Gem lettuce, pomegranate seeds, olives, mint yoghurt & mixed herbs with homemade spicy tomato jam. Served on homemade flatbread

VEGETARIAN KATSU CURRY 10.75

MIXED LEAF SALAD (vg)

Breaded aubergine with carrots and new potatoes in curry sauce. Served with pickel ginger & steamed rice

COCONUT VEGAN

Shiitake mushrooms, mini corn, stem broccoli, ginger and coriander in coconut soya sauce. Served with steamed rice.

PROTEIN VEGAN

Red beans, lentils, butternut squash & peas in tomato sauce with cumin & cinnamon. Served with bulgur wheat.

SIDES

FRIES (vg)

SWEET POTATO FRIES (vg)

QUINOA (vg)

STEAMED RICE (vg)

ROASTED VEGETABLES (vg)