

CAFÉ ROYAL GRILL

ESTD. 1865

The Grill Martini £17.00
With Café Royal Gin, Bottega Cinzano Extra Dry, Lemon

Café Royal Appetizer £17.00
With No.3 Gin, Grand Marnier, Campari, Bottega Cinzano Rosso

**Marcona Almonds
& Nocellara del Belice Olives** £8.00
House Pickles £8.00

OYSTERS & SHELLFISH

Shellfish Bisque £14.00
With Cider Brandy and Chervil Chantilly

Baked Orkney Scallop £11.00 each
With White Port and Wild Garlic Butter

Lobster Cocktail £19.50
With Crushed Avocado

Louët-Feisser Oysters £6.00 each
With Champagne Mignonette

PETROSSIAN CAVIAR

Ossetra 30g £120.00
With Hot Buttered Toast

Eggs Royale £120.00
Scrambled Cacklebean Eggs with 30g Caviar

STARTERS, SOUPS & SALADS

Twice Baked Cheddar Cheese Soufflé £18.00
With Spinach

Loire Valley White Asparagus Salad £18.50
With Soft-Boiled Quail's Eggs

Steak Tartare £16.50/£32.00
Small or Large

Potage Parisien £13.50
Spring Leek and Potato Soup

Puglian Burrata £17.00
With Isle Of Wight Tomatoes,
Arbequina Olive Oil and Oregano

Café Royal Salad £15.00/£24.00
With Pear, Endive, Roquefort and Toasted Walnuts

Roasted Beets £14.00/£19.00
With Marcona Almonds and Horseradish Crème Fraîche

Smoked Salmon 'Café Royal' £18.50
With Soda Bread and Dulse Butter

THE GRILL

Minute Steak 180g £27.50
With Green Peppercorn Sauce

Côte de Bœuf 900g £140.00
For two – to share

Fillet Steak 300g £54.00
On the Bone

Delmonico Steak 350g £50.00

ALL OUR STEAKS ARE FROM HERITAGE BREEDS,
GRASS FED AND DRY AGED

Cauliflower Steak £22.00
With Romesco Sauce and Wild Garlic

Three Launceston Lamb Chops £36.00

Nordic Halibut Steak £42.00
With Béarnaise Sauce

Sauces all at £4.00
Peppercorn, Béarnaise, Salsa Verde

MAINS

Chicken Milanese £27.00
With Lemon, Garlic and Parsley

Chicken and Bacon Pie 'Café Royal' £29.50
With Black Truffle Sauce and Mashed Potato

Coq Au Vin £32.50
With Buttered Spätzle

Dorset Blue Lobster Half £40/Whole £80
With Caviar Butter Sauce and Chives
(Add 10g of Ossetra Caviar £40)

Goujons of Lemon Sole £27.00
With Tartare Sauce

Roscoff Onion Tart £25.00
With Salad Mâche and Black Truffle

Fish of The Day (Market price)
Accompanied by your choice of side and sauce

Scampi Provençale £32.00
With Fennel Pilaf

SIDES all at £8.00

Green Beans with Shallots

Lettuce Heart and Herb Salad
With Chardonnay Dressing

Tomato and Shallot Salad

Spinach
Steamed or Creamed

Triple Cooked Chips

Mashed Potato

French Fries

Buttered Ratte Potatoes

DESSERTS & CHEESE

Profiteroles with Hot Chocolate Sauce £12.00

Buttermilk Pudding
With Yorkshire Rhubarb £13.00

Crème Brûlée £13.00

Île Flottante £13.00

Baron Bigod £13.00
With Fig Chutney

Sticky Toffee Pudding £13.00
With Crème Fraiche

A Bowl of Spring Fruits with Blackberry Sorbet £12.00

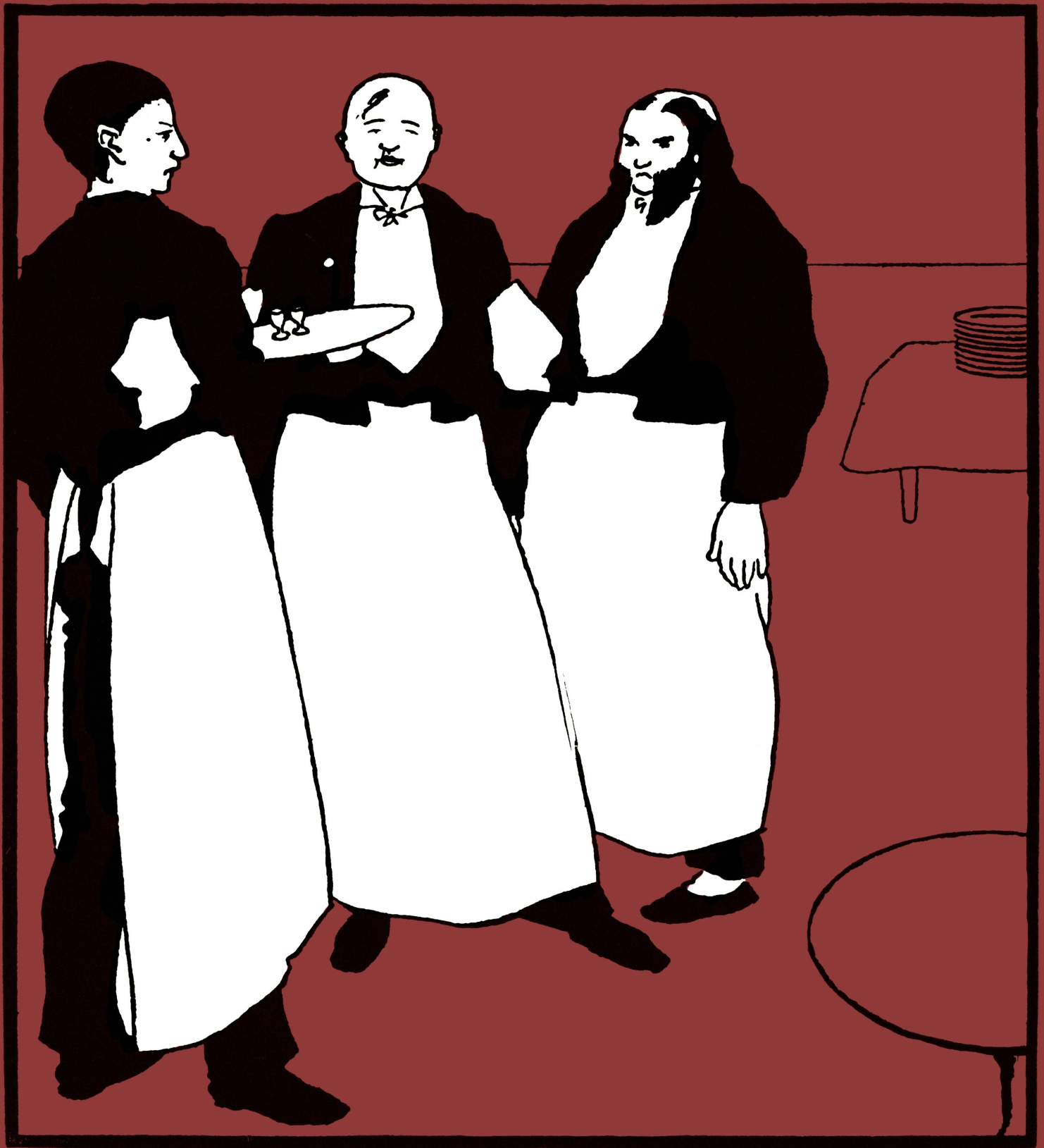
Ice Creams and Sorbets £4.00 Per Scoop



Scan for allergen and dietary information



Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact on the environment by supporting local farmers and suppliers. Please inform us of any food allergies or intolerances before ordering. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.



Aubrey Beardsley, Les Garçons du Café Royal, 1894.

