

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

OYSTERS & SHELLFISH

Shellfish Bisque £15.00
With Cider Brandy and Chervil Chantilly

Orkney Scallops £22.50
With Girolles and Sweetcorn à la Crème

Lobster Cocktail £19.50
With Crushed Avocado

Louët-Feisser Oysters £6.00 each
With Champagne Mignonette

EXMOOR CAVIAR

Ossetra 30g £120.00
With Blinis and Crème Fraîche

Eggs Royale £120.00
Scrambled Cacklebean Eggs with 30g Caviar

STARTERS

Twice Baked Cheddar Cheese Soufflé £18.00
With Spinach

Steak Tartare £17.00/£34.00
Small or Large

Woodland Mushroom Velouté £15.00
With Madeira and Tarragon

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

Roasted Beets £15.50
With Marcona Almonds and Horseradish Crème Fraîche

Smoked Salmon ‘Café Royal’ £19.00
With Soda Bread and Dulse Butter

Café Royal Salad £15.50
With Pear, Endive, Roquefort and Toasted Walnuts

Chicken Liver Parfait £18.00
With Fig Chutney and Toasted Brioche

Oeufs Mayonnaise £15.50
With Cantabrian Anchovies

THE GRILL

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

Minute Steak 180g £29.50
With Green Peppercorn Sauce

Côte de Bœuf 900g £120.00
For two to share

Fillet Steak 300g £56.00
On the Bone

Delmonico Steak 350g £54.00

Three Launceston Lamb Chops £40.00

Nordic Halibut Steak £45.00
With Béarnaise Sauce

Grilled Dover Sole 16 oz £65.00
On or off the Bone

Cauliflower Steak £24.00
With Romesco Sauce

Sauces all at £4.00
Peppercorn, Béarnaise, Salsa Verde

SET MENU

Two Courses £29
Three Courses £35

Starter

Plum Tomato and Basil Tart

Main

Goujons of Cornish Sole with Tartare Sauce

Dessert

Floating Islands with Blackberries

MAINS

Chicken Milanese £28.00
With Lemon, Garlic and Parsley

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

Grilled Fish of the Day (Market price)

Dorset Blue Lobster Half £44/Whole £88
With Caviar Butter Sauce or Thermidor

Sole Véronique £36.00
With Coastal Greens

Fillet of Cod Mornay £36.00
With Parsley Sauce

SUNDAY LUNCH

Available from 12pm

**Roast Sirloin of Heritage
Breed British Beef** £38.50

With Yorkshire Pudding,
Duck Fat Roast Potatoes, Cauliflower Cheese,
Buttered Greens and Gravy

SIDES all at £8.00

Petit Pois à la Française
Lettuce Heart and Herb Salad
With Chardonnay Dressing

Heritage Tomato and Shallot Salad
Spinach
Steamed or Creamed

Triple Cooked Chips
Mashed Potato

French Fries
Buttered Ratte Potatoes

DESSERTS & CHEESE all at £13.00

Profiteroles
With Hot Chocolate Sauce

St. Clements Posset
With Vanilla Shortbread

Crème Brûlée

Fig Tart
With Honey Ice Cream

Tomme de Brebis
With Tomato Chutney

A Bowl of Autumn Fruits
With Blackberry Sorbet

Floating Islands
With Blackberries

Ice Creams and Sorbets £4.00 Per Scoop

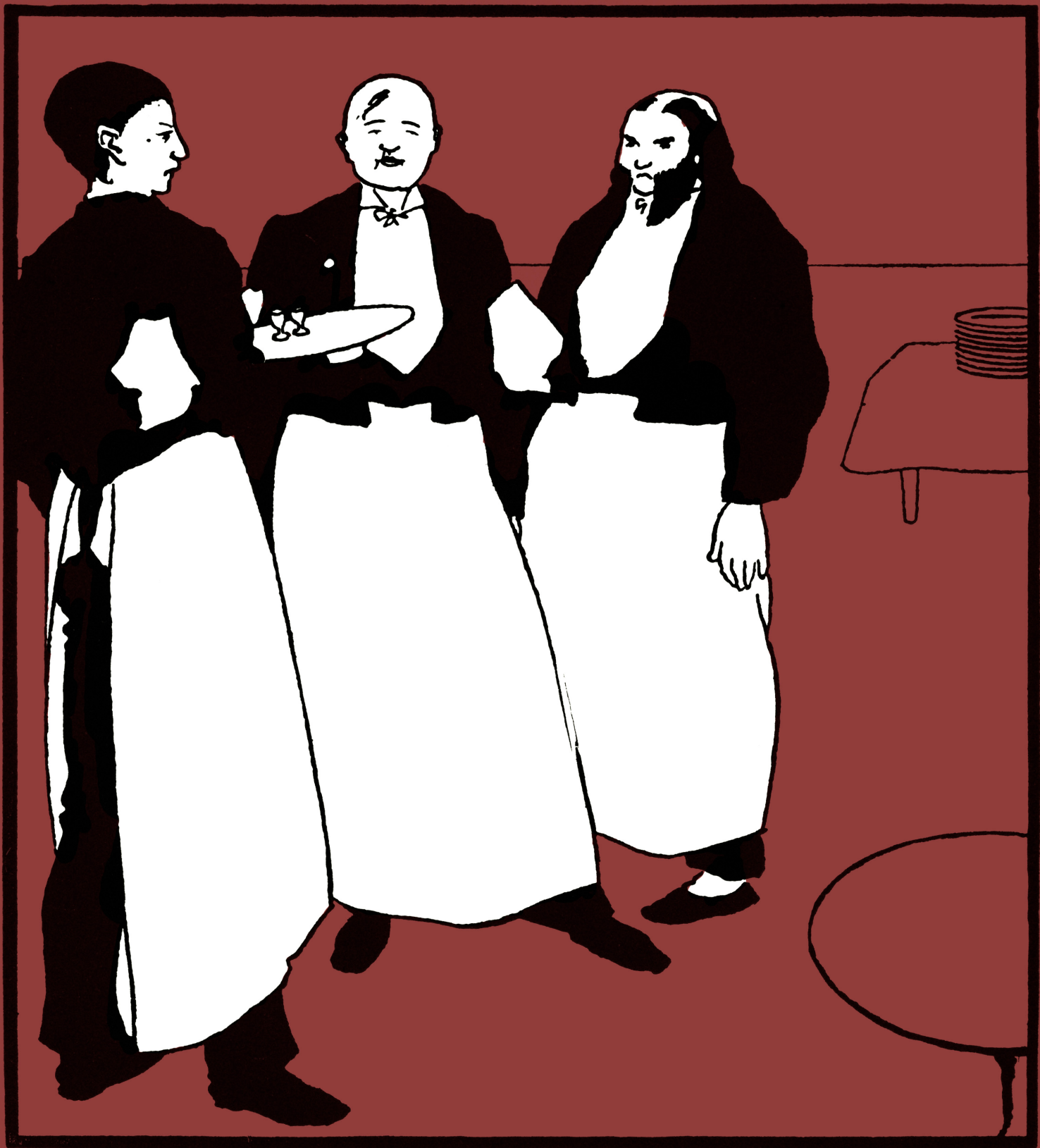


Menu Curated by Kevin Gratton

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.

