

IN-ROOM DINING

With over 150 years of exceptional culinary heritage, Hotel Café Royal has been celebrated for creating dining experiences worthy of its famed patrons. We take pride in providing In-Room Dining service to our guests, 24 hours a day, bringing the same high levels of service and culinary delights found in our restaurants and bars to the privacy of your guestroom or suite.

Our culinary team has prepared a menu to cater for every occasion; from a full breakfast to a five course dinner or late night snack. All dishes are created using the finest ingredients, sourced from ethical and reputable suppliers to ensure every meal meets the expectations of our guests.

The In-Room Dining team is delighted to cater to your individual needs; from meal preferences, allergies and dietary requirements to creating bespoke dining experiences for any occasion. Should you desire a dish that is not on the menu, the team will be delighted to prepare it provided the ingredients are available. Please note that special requests requiring additional ingredients that are not immediately available will need up to 24 hours advance notice.

To place an order or to speak with one of our team members, please select the 'In-Room Dining' button on your telephone.

We wish you a pleasant & comfortable stay at Hotel Café Royal.

With kind regards,

A handwritten signature in black ink, appearing to read 'Guillaume Marly', written over a faint horizontal line.

Guillaume Marly
Managing Director

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Hotel Café Royal makes every effort to comply with the dietary requirements of our guests. If you have a food allergy or a special dietary requirement please inform a member of the team prior to placing an order. All dishes are subject to seasonal changes. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Please note for all orders less than £15.00 a tray charge of £5.00 will be added to your bill.

Set Breakfast

Served from 6am – 11am

Please choose from the selection below if you have breakfast included in your room rate

Continental

£30

Freshly baked viennoiserie served with butter, assorted jams and honey

Sliced seasonal fruit plate

Greek yoghurt with berries or granola

Freshly squeezed orange or grapefruit juice

Royal Breakfast

£36

Continental breakfast with a choice of one dish below

Traditional English breakfast

Fried, poached or scrambled eggs

Poached eggs with avocado on rye bread

Two boiled eggs and soldiers

Scrambled eggs with smoked salmon

Omelette with your choice of filling

Eggs benedict

Eggs royal

Country style pancakes

Seasonal mixed berries

Set breakfast

Served from 6am – 11am

Healthy

£32

Killer XX Juice

Coconut chia parfait with mango, pineapple, papaya, goji berries

Super green omelette

Coffee or tea

Vegetarian

£32

Continental breakfast accompanied by

Eggs of your choice

Grilled mushrooms

Hash brown

Avocado and tomato salad

Chinese

£38

Chicken congee, pickled vegetables and steamed bun 明爐雞粥(榨菜, 饅頭),

Selection of Dim Sum 精選點心, Lotus leaf wrap 糯米雞, tea or infusions 茶

A la carte breakfast

Served from 6am – 11am

Bakery

Mixed basket	£14
Selection of croissant au beurre, pain au chocolate and Danish pastries All served with a choice of marmalade and fruit preserves.	

A La Carte

Exotic fruit salad	£12
Mixed berry salad	£12
Seasonal sliced fruit plate	£12
Coconut Chia Parfait	£12
Mango, pineapple, papaya, goji berries	
Homemade Granola	£10
Jumbo oats, flaked almond, coconut	
Bircher Muesli	£10
Oats, grated apple, raw honey, shaved hazelnuts, berries	
Seasonal Berry Bowl	£12
With choice of Greek, plain or fruit yoghurt	
Organic Scottish Porridge	£10
With banana	£12
With berries	£12
Cereals	
Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K or Frosties	£6
Heritage tomato and avocado salad	£16

If you have a food allergy or a special dietary requirement please inform a member of the team prior to placing an order

A la carte breakfast

Free Range Eggs

Fried, poached or scrambled	£12
Two boiled eggs and soldiers	£12
Super green omelette Egg whites, spinach, asparagus, avocado	£16
Omelette with cheese, ham, mushroom or plum tomato	£16
White omelette	£16
Eggs Benedict	£19
Eggs Florentine	£19
Eggs Royal	£22

Hotel Café Royal specials

Almond French toast	£18
Whipped cottage cheese, grapefruit-banana marmalade	
Country style pancakes	£17
Seasonal mixed berries	
Belgian waffles	£17
Red berry compote, lemon curd	
Poached eggs with avocado on rye bread	£14
Multigrain bread, lemon zest	

Sides

Smoked salmon, baked beans, grilled field mushrooms, plum tomatoes, hash browns, Cumberland sausage, chicken sausage, vegetable sausage, turkey bacon, back bacon, streaky bacon	£6
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Hot drinks

Coffees

Espresso Macchiato	£4
Double Espresso Macchiato	£4.5
Americano	£6
Latte	£6
Cappuccino	£6

Teas

Black teas £6

Hotel Café Royal 1865 blend English breakfast
Earl Grey

Green teas £6

Jasmine Pearls, Jade Tips

White tea £6

Silver Needle

Infusions £6

Organic Chamomile, Triple Mint, Red Berry and Hibiscus, fresh lemon & ginger

Please ask the In-Room Dining team for further infusions

Hot Chocolate

Classic hot chocolate £8

The Dark Mapbelieve £8

Guanaja 70% chocolate with toasted pecan and maple syrup

Salted Caramel Kiss £8

Caramelia 34% milk chocolate

Juice and Soft Drinks

Minerals	750ml
Kingsdown Delightfully still or gently sparkling	£6
Evian	£6
San Pellegrino	£6
Soft drinks	330ml
Fever Tree Tonic Water, Fever Tree Lemonade, Fever Tree Soda, Fever Tree Ginger Ale, Fever Tree Ginger Beer, Coca Cola, Diet Coke, Sprite	£4.50
Fresh juices	
Freshly squeezed orange, carrot, or grapefruit	£9
Green Juice Apple, cucumber, kale and spinach	£9
Killer XX Apple, lemon, ginger, cayenne	£9
Mr B Carrot, beet, ginger, pineapple	£9

All day menu

Served from 11am – 11pm

Snacks

- Canapés** £18
Truffle cream cheese and parmesan gougère, native lobster cocktail, Parma ham and grilled artichokes, Goats cheese and pickled apple sable, smoked salmon keta caviar and crème fraiche
- Popcorn chicken in satay sauce** £14

Sushi

Available from 12:00pm – 10:00pm

- Crispy Lobster Roll** £19
Celery, scallion, yuzu tartar, old bay, tobiko
- Spicy & Crispy Shrimp** £16
Chili-lime mayo, avocado, grapefruit, sesame
- Gin Cured Salmon** £14
Fresh salmon, dill, cucumber, yuzu glaze
- Spicy Tuna** £16
Avocado, sriracha, puffed rice
- Skinny Roll** £10
Yam, cucumber, avocado, yuzu, hoisin, shiso
- Yellowtail Jalapeno-Ginger** £14
Yuzu guacamole, shiso, scallion, soy glaze

Sandwiches

Served with French fries and a side salad

- Parma ham and buffalo mozzarella** £16
- Smoked salmon and dill crème fraîche** £17
- Hummus, grilled aubergine, baby spinach and sun blushed tomatoes** £15

Toasted sandwiches

Served with French fries and a side salad

- Club sandwich** £20
With chicken, bacon, egg, tomato and lettuce
- Grilled sirloin steak and Dijon mustard baguette** £22
- Honey roast ham and Keen's cheddar** £16

All day menu

Served from 11am – 11pm

Starters

Freshly prepared soup of the day	£10
Cornish lobster bisque	£12
London Cure smoked salmon plate	£16
Prawn cocktail with Marie Rose sauce	£14
Hummus & pitta bread	£10
Vine leaves & pickled vegetables	£10
Moutabal & pitta bread	£10
Falafel & tahini sauce	£12
Cheese sambousek	£12
Kibbeh	£12

Salads

Caesar salad	£18
Baby gem salad, smoked anchovies, garlic croutons, Parmigiano Reggiano shavings and Caesar dressing	
With Cotswold chicken breast	£22
With grilled tiger prawns	£27
Plum tomato, buffalo mozzarella, avocado and pesto	£16
Tuna Niçoise	£18
Bonito tuna, French beans, hen's egg, smoked anchovies	
Detox bowl	£22
With quinoa, kale, almonds, avocado, pomegranate, spring onion, mint, radishes and broccoli	
Chopped Salad	£18
Avocado, hens eggs, green beans and artichoke	
With Cotswold chicken breast	£22
With grilled tiger prawns	£27

All day menu

Served from 11am – 11pm

Stone baked homemade pizzas

Margherita	£17
Plum tomato, mozzarella and basil	
Four Cheese	£20
Tomato, mozzarella, Stilton, Golden Cross and parmesan	
Calabrese	£22
Pepperoni and rocket	

Mains

Seasonal vegetable risotto	£18
Spaghetti with Bolognese or San Marzano tomato sauce	£18
Chicken Korma	£20
Served with basmati rice, naan bread and poppadum	
Cumberland sausages and mashed potatoes with an onion gravy	£18
Angus Beef Burger	£22
With Keen's cheddar, cured back bacon, French fries and a mixed leaf salad	
Beer battered cod, mushy peas and hand cut chips	£24
Chicken Biryani	£29
Served with mango chutney & raita	
Macaroni & cheese	£18
With native lobster	£35

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All day menu

Served from 11am – 11pm

From the grill

Cotswold white chicken breast	£27
Whole baby chicken	£29
Aberdeen Angus fillet (7oz)	£42
Lamb cutlets	£37
King prawns	£35
Dover sole (17oz)	£42
Loch Duart salmon	£26
Mixed grill	£75

Lamb cutlets, Angus beef fillet (180g), baby chicken

Served with your choice of sauce: Béarnaise, peppercorn, tartare, red wine sauce, chimichurri

Sides

Wilted spinach	£6
French beans	£5
Mashed potatoes	£6
Mixed leaf salad	£5
Datterino tomato salad	£6
Tenderstem broccoli and garlic	£6
French fries	£6
Hand cut chips	£8

Desserts

Selection of French and British seasonal cheeses, quince and grapes	£14
Orange crème brûlée, caramelised puff biscuits	£10
Vanilla cheesecake, strawberry ice cream	£10
Selection of homemade sorbets and ice cream	£9
Warm chocolate fondant with vanilla ice cream	£10

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The Cheesecake by Albert Adrià

After his successful pop up at Café Royal in 2016, famed chef Albert Adrià has returned to London to open Cakes & Bubbles. Voted The World's Best Pastry Chef by The World's 50 Best Restaurants and having built a gastronomic revolution alongside his brother, Ferran, at the legendary Michelin three-star elBulli, Cakes & Bubbles marks his first permanent establishment outside of his native Spain.

Cakes & Bubbles is a dessert and Champagne experience where diners are invited to enjoy a parade of exceptional desserts alongside a curated selection of champagnes and sparkling wines.

Enjoy Chef Adrià's signature cheesecake in the comfort of your room or visit Cakes & Bubbles on the ground floor.

The Cheese Cake

£12

For the Adventurous: A new concept of the cheesecake, with Baron Bigod cheese, hazelnut and white chocolate

Children's menu

Breakfast

Freshly squeezed orange juice	£5
Hot chocolate	£5
Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K or Frosties	£6
Mixed berries	£7
Pancakes and maple syrup	£7
Waffle and warm chocolate sauce	£7
Boiled egg and soldiers	£7

Mains

Soup of the day	£6
Macaroni & cheese	£12
Spaghetti served with Bolognese or San Marzano tomato sauce	£12
Cheese burger, French fries and a mixed leaf salad	£14
Grilled chicken breast with peas and French fries	£14
Chicken nuggets with peas and French fries	£14
Cumberland sausages, mashed potatoes and gravy	£12
Fish and chips	£14

Desserts

Fruit or plain Yorkshire Dales yoghurt	£5
Exotic fruit salad	£11
Sorbet and ice cream	£8
Chocolate brownie and vanilla ice cream	£8

Night menu

Served from 11pm – 6am

Sandwiches

Served with French fries and a side salad

Parma ham and buffalo mozzarella	£16
Smoked salmon and dill crème fraîche	£17
Hummus, grilled aubergine, baby spinach and sun blushed tomatoes	£15

Toasted sandwiches

Served with French fries and a side salad

Club sandwich	£20
Chicken, bacon, egg, tomato and lettuce	
Grilled sirloin steak and Dijon mustard baguette	£22
Honey roast ham and Keen's cheddar	£16

Salads

Caesar	£18
Baby gem salad, smoked anchovies, garlic croutons, Parmigiano Reggiano shavings and Caesar dressing	
With Cotswold chicken breast	£22
Tomato, buffalo mozzarella, avocado and pesto	£16
Tuna Niçoise	£18

Stone baked homemade pizzas

Margherita	£17
Plum tomato, mozzarella and basil	
Four Cheese	£20
Tomato, mozzarella, Stilton, Golden Cross and parmesan	
Calabrese	£22
Pepperoni and rocket	

Night menu

Served from 11pm – 6am

Mains

Spaghetti £18

Served with Bolognese or San Marzano tomato sauce

Chicken Korma £20

Served with Basmati rice, fresh baked naan bread and poppadoms

Chicken Biryani £29

Served with mango chutney & raita

Angus beef burger £22

With Keen's cheddar, cured back bacon, French fries and a mixed leaf salad

From the grill

Cotswold white chicken breast £27

Aberdeen Angus Fillet £42

Loch Duart salmon £26

Served with your choice of sauce: Béarnaise, peppercorn, tartare, red wine, chimichurri

Sides

Wilted spinach £6

French beans £5

Datterino tomato salad £6

French Fries £6

Mashed potatoes £6

Desserts

Selection of French and British seasonal cheeses, quince and grape £14

Orange crème brûlée, caramelised puff biscuits £10

Vanilla cheesecake, strawberry ice cream £10

Selection of homemade sorbets and ice cream £9

Baklava selection £10

Beverages

Champagne	125ml	750ml
N.V Veuve Clicquot, Brut	£15	£80
N.V Veuve Clicquot, Brut Rosé	£18	£105
N.V R de Ruinart, Brut		£110
N.V Ruinart Brut Rose		£120
N.V Ruinart, Blanc de Blancs		£130
2009 Dom Pérignon, Brut	£250	
White	175ml	750ml
2017 Albariño, A2O, Castro Martin, Rías Baixas, SPA	£11	£45
2015 Chablis, Billaud-Simon, Burgundy, FRA	£14	£60
2017 Sancerre, Dom. Thomas, Loire Valley, FRA	£15	£65
2015 Chassagne-Montrachet, B Moreau, Burgundy, FRA	£31	£130
Rosé	175ml	750ml
2017 Château La Coste, Aix-en-Provence, FRA	£11	£45
Red	175ml	750ml
2016 Rioja, Bodegas Bhilar, SPA	£11	£45
2016 Bourgogne Pinot Noir, Roux Père Fils, Burgundy, FRA	£14	£59
2005 Château Peyrabon, Haut-Médoc, FRA	£17	£70
2013 Zinfandel, Old Vines, Seghesio, Sonoma County, USA	£23	£95
Beer		330ml
Peroni, Meantime Pale Ale, Budweiser Budvar		£7

Beverages

Spirits

50ml

Gin

Tanqueray Ten	£13
Hendricks	£13
Monkey 47	£15

Vodka

Ketel One	£10
Belvedere Pure	£13
Grey Goose	£14

Rum

Diplomatico Reserva Exclusiva	£15
Angostura 1919	£16
Ron Zacapa 23 yr old	£18

Tequila

Don Julio Reposado	£12
Don Julio Anejo	£15
Jose Cuervo, Reserva de la Familia	£25

Beverages

Spirits

50ml

Whiskey & Blended Scotch

Jameson Crested	£14
Jack Daniels, Single Barrel	£13
Chivas 18 yr old	£35
Johnnie Walker Blue	£45
Johnnie Walker King George V	£135

Single Malt

Oban 14 yr old	£16
Lagavulin 16 yr old	£13
Dalwhinnie 15 yr old	£16
Dalmore 18 yr old	£25

Cognac

Hennessy Fine de Cognac	£14
Janneau Grand Armagnac 5 yr old	£15
Hennessy XO	£36

Liqueurs

Please call In-Room Dining for our extensive selection of liqueurs.

Cocktails

We are happy to serve cocktails during operational hours of the Green Bar.

Please call In-Room Dining.