

THE GALLERY

AT HOTEL CAFÉ ROYAL

STARTERS

Tuna, ponzu, crispy shallots £ 14

Hamachi carpaccio, lemon oil,
chilli & parsley £ 18

Beef carpaccio, rocket, Parmigiano
Reggiano, hazelnut (GF) £ 18

Minestrone soup, basil pesto £ 9

English pea soup, goat cheese crumble,
broad beans (GF, VEG) £ 9

Scottish smoked salmon platter, lemon scented
crème fraiche, keta caviar, blinis £ 20

Burrata, heirloom tomatoes,
balsamic pearl, basil (VEG, GF) £ 14

PASTA AND RISOTTO

Tagliatelle alla Bolognese £ 24

Spicy Cornish lobster scialatielli,
roasted Datterini tomatoes, bisque £ 34

Spinach and ricotta ravioli, baby spinach,
24 months aged Parmigiano Reggiano (VEG) £ 22

Linguine, palourde clams, lemon and parsley £ 26

Spaghetti with Datterini tomato sauce, basil £ 20

SANDWICHES

(All served with a side of French fries)

Angus beef burger

Mature cheddar, Gherkins, lettuce, tomato, mustard mayo £ 26

Classic club sandwich

Grilled chicken, egg, bacon, tomato, lettuce, mayo £ 22

Avocado on toast

Stracciatella on rye bread (VEG) £ 18

MAIN DISHES

Roasted rack of Welsh lamb

Asparagus and morels mushrooms fricassee, lamb jus (GF) £ 36

Angus rib-eye steak

Burnt Roscoff onion, watercress, red wine jus (GF) £ 36

Grilled king prawns

Sauce vierge, tagiasca olives, samphire (GF) £ 42

Cauliflower steak

Cashew, tamarind sauce, coconut foam (VG) £ 28

Pan seared seabass

Baby fennel, ratte potatoes, shellfish broth (GF) £ 32

SALADS

Café Royal Caesar salad, baby gem, anchovies,
croutons, Parmigiano Reggiano £ 24

Ancient grain salad, quinoa, amaranth, pomegranate,
tenderstem broccoli, beetroot, quinoa (GF, VG) £ 20

Nicoise salad, grilled fresh tuna, French beans, ratte potatoes,
olives, rocket salad, anchovies, cherry tomatoes (GF) £ 24

Artichoke, French beans, asparagus, gem lettuce,
white balsamic dressing (VG) £ 18

SIDES

Garlic and chilli tender stem broccoli (VG) £ 8

Triple cooked potatoes (VG) £ 8

Sautéed asparagus (VEG) £ 8

Mixed leaves salad (VG) £ 8

DESSERT

Tiramisu £ 12

Mixed berries cheesecake £ 12

Tahiti vanilla crème Brulee, coconut tuille £ 12

Mango and passion fruit panna cotta £ 12

(VG-Vegan) (VEG- Vegetarian) (GF-Gluten Free) (DF-Dairy free)

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.