

HOTEL CAFÉ ROYAL
LONDON

In Room Dining

Spring / Summer 2021

A'la Carte Breakfast

Available from 7am to 11am

Continental £30 (v)

Freshly baked viennoiserie served with butter, assorted jams and honey,
Seasonal fruit plate or Greek yoghurt with berries / granola,
Freshly squeezed orange or grapefruit juice,
Coffee or tea

Morning Pastries £14 (v)

Selection of our homemade viennoiserie
served with butter, assorted jams and honey

Vegetarian Breakfast £34 (v)

Continental breakfast accompanied by eggs of your choice,
grilled mushrooms, hash brown, avocado & heritage tomato salad

Royal Breakfast £36

Continental breakfast with a choice of one of the below dishes.

Traditional English breakfast

Fried, poached or scrambled eggs with sausage, bacon, mushroom, tomatoes and black pudding (sausage and bacon alternatives are available)

Poached eggs on avocado toast (v)

Buffalo Mozzarella and avocado toast (v)

Two boiled eggs and soldiers (v)

Scrambled eggs with smoked salmon

Omelette with your choice of filling
(cheese, ham, onion, mushroom & tomato)

Eggs Benedict

Eggs Royal

Buttermilk pancakes with mixed berries (v)

Sides £6

Baked beans, grilled field mushrooms, plum tomatoes, hash browns, bacon, turkey bacon, chicken sausage, beef sausage, sliced avocado, cumberland sausage, smoked salmon, cream cheese.

Breakfast Menu

A la Carte

Homemade granola with Greek Yoghurt £10 add berries £12 (v)

Organic Bircher muesli or porridge £10 with berries £12 (v)

Seasonal fruit platter £14 (v)

Two eggs, your way £12 (v)

Traditional Full English £26

Fried, poached or Scrambled Eggs with sausage, bacon, mushroom, tomatoes and black pudding
(sausage and bacon alternatives are available)

Baked Eggs Shakshuka with Za'atar Toast £21 (v)

With Chorizo and Goats Cheese £23

Omelette of your choice of filling (cheese, ham, onion, mushroom & tomato) £18

Buffalo Mozzarella and Avocado Toast £18 with Smoked Salmon £22

Poached eggs on avocado Toast £16 with Smoked Salmon £22

Buttermilk Pancakes with mixed berries £17 (v)

Avocado and Heritage tomato salad £12 (v)

Eggs Benedict £18

Eggs Royal £18

Selection of cereal £6

(Rice Krispies, Weetabix, Cornflakes, Bran Flakes, Special K, Frosties)

Squeezed Juices £7

Grapefruit

Orange

Carrot

Apple

ABC Juice: apple, beetroot, carrot £9

Coffee

Single Espresso/Macchiato £4

Double Espresso/Macchiato £4.50

Cappuccino £6

Latte £6

Americano £6

Hot Chocolate £6

Tea & Infusions £6

English breakfast Earl Grey

Jade green tips

Fresh mint

Silver needle

Lemon verbena

Children's A'La Carte Breakfast Menu

Available from 7am to 11am

Freshly squeezed orange juice £5

Hot chocolate £5

Mixed berries with yoghurt £7

Pancakes and maple syrup £7

Boiled egg and soldiers £7

Scrambled Eggs on toast £7

Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K or Frosties £6

Breakfast Inclusive Menu

Continental Breakfast

Freshly baked viennoiserie served with butter,
assorted jams and honey

Seasonal Fruit Plate

or

Greek Yoghurt with Berries or Granola

Freshly Squeezed Orange

or

Grapefruit Juice

Coffee or Tea

If you would like to extend your Continental Breakfast
with any hot breakfast items, there will be a £12 supplement

Breakfast Inclusive Menu

Royal English Breakfast

This includes the items from the Continental breakfast with one hot dish

Please choose one hot dish from the selection below:

Traditional English breakfast,

Fried, poached or scrambled eggs with sausage, bacon, mushroom, tomatoes and black pudding
(sausage and bacon alternatives are available)

Poached Eggs on avocado toast (v)

Buffalo Mozzarella and Avocado toast (v)

Two Boiled Eggs and Soldiers Scrambled Eggs with Smoked Salmon

Omelette with your choice of filling
(cheese, ham, onion, mushroom & tomato)

Eggs Benedict

Eggs Royal

Buttermilk Pancakes with mixed berries (v)

Side orders £6

Baked beans, grilled field mushrooms, plum tomatoes, hash browns, bacon, turkey bacon, chicken sausage, beef sausage, sliced avocado, cumberland sausage, smoked salmon, cream cheese

If you would like to extend your Royal Inclusive Breakfast with any further items from the A'La Carte menu there will be a supplement charge added to your room bill.

Children's Inclusive Breakfast Menu

Available from 7am to 11am

Freshly squeezed orange juice

Hot chocolate

Mixed berries with yoghurt

Pancakes and maple syrup

Boiled egg and soldiers

Scrambled Eggs on toast

Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K or Frosties

Lunch and Dinner

Available Monday – Thursday 12 noon to 10pm

Friday / Saturday / Sunday 12 noon to 11pm

Starters

English Green Pea and Mint Soup £10 (v)

Spiced Crispy Fried Squid, Coriander, Lime Aioli £12

Poached Chicken Ballantine £16

Chicories, Hazelnut, Tarragon Dressing

Charred Octopus £18

Ratte Potatoes, Avocado, Burnt Garlic Mayonnaise

Smoked Salmon plate £22

Capers, Horseradish, Cream Cheese, Salmon Caviar and Dill, Brown Bread

Salads

Heritage Tomato Salad £19 (v)

Buffalo Mozzarella, Basil

Quinoa and Avocado Salad £18 (v)

Kale, Almonds, Broccoli and Pomegranate

Classic Caesar Salad £18

Baby Gem Lettuce. Parmigiano Reggiano, Anchovies, Burford Brown eggs, Caesar dressing

Add to your Salad:

Corn-fed Organic Chicken £22 Grilled Tiger Prawns £27

Small Plates

Buttermilk Fried Chicken Bites, Sriracha, Ranch Dip £12

Mini Angus Beef Burgers with Mature Cheddar and Bacon (3) £14
(Turkey Bacon available)

Seasonal Vegetable Summer Rolls with Chilli Sauce (2) £9 (v)

Marinated Tuna Tartar, Nori, Fried Onions, Ginger £14

Roasted Heritage Beetroots, Blood Orange and Candied Walnuts £9 (v)
Add Goats Cheese £4

Garlic Pizza Bread, Thyme and Rosemary £10 (v)

Triple Cooked Chips, Parmesan and Rosemary Salt £7 (v)

Roasted Sweet Potato, Confit Garlic Yoghurt, Fresh Pomegranate £9 (v)

Sandwiches

Club Sandwich £20

Chicken, Bacon, Egg, Tomato and Lettuce served with Fries
(turkey bacon available)

Grilled Gruyere Toasty £20 (v)

Tomato and Oregano

Grilled chicken Toasty £22

Cheese, Honey Mustard and Tarragon

Angus Steak Baguette, Dijon Mayonnaise, Caramelised Onion £22

Burratta & Avacado Toast £18

To Share

Charcuterie Plate £28

Parma Ham, Salami, Bresaola, Caper-berries, Olives,
House-made dips (Hummus, Tzatziki, Roast Beetroot & Cumin),
Wild Rocket and Grilled Breads

Mozzarella, Grilled Courgette, Sourdough £19 (v)

Stone Baked House Made Margherita Pizza £22

San Marzano tomato, mozzarella and basil

Add Salami, Olives, Mushroom, Peppers, Parma Ham £3 each

Favourites

Café Royal Hamburger £22

Brioche bun, Smoked Bacon, Mature Cheddar, Relish, served with French Fries
(turkey bacon available)

Spaghettoni £18

Emilia Romagna Bolognese Sauce or Roasted tomato and
Chilli sauce with San Marzano tomatoes.

Fish and Chips £19

Beer Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce

Portobello Mushroom Burger £19 (v)

Gruyere, Relish, Gem Lettuce, served with French Fries

Mains

Gorgonzola and Radicchio Risotto £18

Sesame Roasted Aubergine £22 (v)

Confit Onions Tender-stem Broccoli

Pan Fried Turbot £32

Baby Tomato and Saffron Broth, Clams, Samphire

28 Day Dry Aged Rib Eye 300g £36

Bone Marrow, Gremolata

Angus Fillet 220g £38

Confit Shallot, Porcini Butter

Kent Farmed Lamb Rump £34

Japanese Aubergine, Whipped Feta, Lemon Thyme

Sauces | Choice of one sauce

Café Royal Bearnaise, Peppercorn, Red Wine Jus, Blue Cheese Sauce

Sides £5

Triple Cooked Chips, Parmesan, Rosemary Salt

Café Royal Mash

Mixed Leaf Salad

Steamed Baby Spinach

French Fries

Tender-stem Broccoli

Children's Main Menu

Available from Monday to Sunday 12 noon to 11pm

Soup of the day £6

Organic Corn Fed Chicken, Baby Tomato, Cucumber Salad £14

Spaghetti served with Bolognese or San Marzano Tomato Sauce £12

Mini Cheese Burgers, French Fries and a Mixed Leaf Salad £14

Grilled Chicken Breast with Petit Pois and French fries £14

Chicken Goujons with Petit Pois and French fries £14

Mini Cheese Toasty with a Mixed Leaf Salad £12 (v)

Desserts

Fruit Platter £11

Sorbet and Ice Cream £8

Selection of

Vanilla, Chocolate, Strawberry sorbet, Raspberry sorbet and Mango sorbet
(choice of three)

Cakes and Bubbles Champagne 'Afternoon' In for Two Experience

Available to be served in your room
Monday to Sunday 2pm to 6pm

£100 for 2 Includes:

First

Cakes & Bubbles Chocolate Cork (2)
Marshmallow 'After Eight' (2)

Second

Golden Egg Flan (2)

Third

The Cheese Cake with Baron Bigod Cheese, Hazelnut and White Chocolate

Served with a Bottle of NV. Veuve Cliquot

Desserts

The Albert Adria "Cheese Cake" £12

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

Cakes & Bubbles Chocolate Corks, 2 units £10

Cakes & Bubbles "After Eight", 2 units £7

Strawberry and chocolate marshmallow

Cakes & Bubbles Golden Egg Flan £5

Seasonal Fruit Platter £14

Sticky Toffee Pudding with butterscotch sauce £12

Mixed Berries Cheese Cake £12

Selection of Ice Creams £8

Vanilla, Chocolate, Strawberry sorbet, Raspberry sorbet and Mango Sorbet

Selection of seasonal Cheese £18

Toasted Lavosh, Quince Paste, Fig Jam, Candied Walnuts

Late Night Menu

Available from Monday - Thursday 10pm - 7am

Friday / Saturday / Sunday 11pm - 7am

English Green Pea and Mint Soup £10 (v)

Caesar Salad £18 (v)

Baby gem lettuce, Parmigiano Reggiano, Anchovies, Avocado, Egg, Caesar dressing

Buffalo Mozzarella, Grilled Courgette, Sourdough £19 (v)

Quinoa and Avocado Salad £18 (v)

Kale, Almonds, Broccoli and Pomegranate

Smoked Salmon Plate £22

Capers, Horseradish, Cream Cheese, Salmon Caviar and Dill, Brown Bread

Three cheese Mac and Cheese £18

Sourdough, mature Cheddar, Parmesan

Desserts

The Albert Adria "Cheese Cake" £12

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

Sticky Toffee Pudding £12

With butterscotch sauce

Seasonal Fruit Plate £14

Selection of Seasonal Ice-Creams and Sorbets £8

Champagne & Sparkling Wines

	125ml	Bottle
N.V. Antech, Cremant de Limoux, FRA	£12	£65
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£16	£85
N.V. Veuve Clicquot, Brut Rosé, FRA	£18	£105
N.V. Nyetimber, Classic Cuvee, Sussex, ENG	£18	£105
N.V. Ruinart, Blanc de Blancs, Brut, FRA		£130
N.V. Ruinart, Brut Rosé, FRA		£120
2008 Dom Pérignon, FRA		£250

Non Alcoholic Bubbles

	125ml	Bottle
So Jennie, Luxury Non Alcoholic Bubbles, le Manoir des Sacres	£13	£75

White Wine

	175ml	Bottle
2018 Sauvignon Blanc, Le Vin de Levin, Loire Valley, FRA	£10	£38
2017 Gavi di Gavi, Nuovo Quadro, La Battistina, Piedmont, ITA	£13	£53
2018 Sauvignon Blanc, E Block, Spy Valley, Marlborough, NZ	£14	£55
2018 Riesling, Robert Weil, Rheingau, GER	£15	£60
2018 Chablis Premier Cru, Les Fourneaux, FRA	£16	£65
2017 Sancerre, Le Perrier, Domaine Thomas, Loire Valley, FRA	£16	£65
2017 Chassagne Montrachet, P Colin, Burgundy, FRA	£131	£130

Rosé Wine

	175ml	Bottle
Ultimate Provence, Rosé, Cotes de Provence, FRA	£12	£47

Red Wine

	175ml	Bottle
2015 Chateau Gardegan, Bordeaux Superior, Bordeaux, FRA	£10	£38
2018 Garnacha, Basso, S.C. Pannell, McLaren Vale, AUS	£12	£50
2018 Bourgogne Pinot Noir, Roux Pere Fils, Burgundy, FRA	£14	£59
2016 Bodegas Aalto, Ribera del Duero, SPA	£18	£75
2015 Rocca di Frassinello, Maremma, Tuscany, ITA	£20	£85
2015 Chateauneuf-du-Pape, Le Vieux Donjon, Rhone Valley, FRA	£26	£110
2015 Cabernet Sauvignon, The Ranch, Snowden, Napa Valley, USA (Served by CORAVN)	£31	£130

Sweet Wine

	100ml	Bottle
2015 Tokaj, 1413, Disznoko, Edes Szamorodni, Tokaj, HUN 500ml	£13	£65
2012 Riesling, Spatlese, Graacher Himmelreich, JJ Prum, Mosel, GER	£15	£105
1998 Chateau Coutet Barsac, FRA 375ml (served by COROVIN)	£24	£90

Please note some of our drinks may contain allergens.

All spirits are available in 25ml measures upon request, For further information please ask your waiter.

Fortified Wine

	100ml	Bottle
6yo Gonzalez Byass, Una Palma, Fino, Jerez, SPA 500ml	£8	£50
8yo Gonzalez Byass, Alfonso Oloroso Seco, Jerez, SPA 750ml	£10	£60
L.B.V. Port, Quinta do Noval, Douro Valley, POR 750ml	£9	£65

Beers & Ciders

	330ml
Freedom Lager (4.3%)	£8
Old Engine Oil (6%)	£8
Sassy Cider Rose (3%)	£6
Sassy Cider Poire (3%)	£6
Lucky Saint Unfiltered Low alcohol Lager (0.5%)	£6

Soft Drinks

	200ml
Fever Tree Tonic Water	£4.50
Fever Tree Light Tonic Water	£4.50
Fever Tree Soda Water	£4.50
Fever Tree Lemonade	£4.50
Coke	£4.50
Diet Coke	£4.50

Spirits

Gin

	50ml
Tanqueray Export	£11
Elephant	£13
Plymouth Navy Strength	£14
Sipsmith Sloe	£12

Vodka

	50ml
Ketel One	£11
Ciroc	£12
Konik's Tail	£12
Belvedere	£13

Agave - Tequila, Mezcal & Raicilla

	50ml
Don Julio Blanco	£15
Don Fulano Reposado	£13
Don Julio 1942	£35
Del Maguey Vida	£12

Eau de Vie

Cognac, Armagnac, Calvado, Grappa & Pisco

	50ml
Courvoisier V.S.O.P.	£15
Hennessy XO	£37
Chateau du Breuil 15yo	£20
Janneau 5yo Grand Armagnac	£15
Grappa Cividina Tipica	£11

Rum, Ron, Rhum & Cachaça

	50ml	
White, Golden & Dark		
Diplomatico Reserva Exclusiva	Venezuela	£15
Plantation Extra Old 20th Anniversary	Barbados	£15
Ron Zacapa 23yo	Guatemala	£18
Navy		
Pusser's Navy Rum 15yo	Guyana & Trinidad	£15
Flavoured & Spiced		
Takamaka		£11
Cachaça		
Capucana		£12

Please note some of our drinks may contain allergens.

All spirits are available in 25ml measures upon request, For further information please ask your waiter.

Whisky

50ml

Blended Scotch

Johnny Walker Gold	£16
Chivas 18yo	£35
Johnny Walker Blue	£45

Blended Malt (Vatted)

Compass Box Spice Tree	£16
------------------------	-----

Single Malt – Lowland

Auchentoshan Three Wood	£16
-------------------------	-----

Single Malt – Highlands

Tomatin 14yo Tawny Port Finish	£15
Oban Distillers Edition 2001	£21

Single Malt – Speyside

Glenfarclas 15yo	£15
Balvenie 14yo Caribbean Cask	£17

Single Malt – Campbeltown

Springbank 15yo	£22
-----------------	-----

Single Malt – Island

Talisker Distillers Edition	£19
-----------------------------	-----

Single Malt – Islay

Laphroaig Triple Wood	£20
Caol Ila 2002 Distillers Edition	£24
Bowmore 25yo	£70

Whisky & Whiskey

50ml

Irish Whiskey

Jameson Crested	£14
-----------------	-----

Japanese Whisky

Nikka Coffey Grain	£19
Suntory Yamazaki 12yo	£22

American Whiskey – Bourbon

Blanton's Gold Edition	£24
------------------------	-----

American Whiskey – Rye

Sonoma County Rye	£16
-------------------	-----

American Whiskey – Other

Jack Daniel's Single Barrel	£13
-----------------------------	-----

