

HOTEL CAFÉ ROYAL

LONDON

In Room Dining

A'la Carte Breakfast

Available from 7am to 11am

Continental £30

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

Selection of our homemade viennoiserie (Croissant, pain au chocolate, almond croissant, rice pudding croissant, banana muffin) served with butter, assorted jams and honey

Vegetarian Breakfast £34

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

Burrata and avocado toast

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

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.

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

Breakfast Menu

A la Carte

Homemade granola with Greek Yoghurt £10 add berries £12

Greek Yoghurt with Berries £10 add granola £12

Organic Bircher muesli or porridge £10 with berries £12

Seasonal fruit platter £14

Two eggs, your way £12

Traditional Full English £26

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

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

Burrata and Avocado Toast £18 with Smoked Salmon £22

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

Buttermilk Pancakes with mixed berries £17

Avocado and Heritage tomato salad £12

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 £4.5

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

Burrata and Avocado toast

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

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

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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 from
Monday – Sunday 12noon to 11pm

Starters

Winter Pumpkin Soup £10
Sage and Pumpkin Seed Brittle

Slow Cooked Beef Rib Croquette £16
Parsnip Cream, Cabernet Reduction

Charred Octopus £18
Ratte potatoes, avocado, burnt garlic mayonnaise

Smoked Salmon plate £22
Capers, horseradish, cream cheese, salmon caviar and dill

Salads

Quinoa and Avocado Salad £18
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

Sandwiches

Burrata and Avocado Toast £18
Toasted ciabatta bread with avocado, broad beans, burrata, cherry tomatoes and olive oil

Café Royal Club Sandwich £20
Chicken, bacon, egg, tomato and lettuce served with fries (turkey bacon available)

Grilled Gruyere Toastie £20
Tomato and Oregano

Mains

Wild Mushroom Risotto £18

Black winter Truffles

Line Caught Cornish Seabass £24

Potato Puree, Heritage Carrots, Soubise

Spaghettini £18

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

Surrey Angus £38

28 day aged, Fillet 220g

Char Grilled Poussin £26

Watercress, shallots, red wine jus

Café Royal Hamburger £22

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

Stone Baked House Made Margherita Pizza £22

San Marzano tomato, mozzarella and basil

Sauces | Choice of one sauce

Café Royal Béarnaise, Peppercorn, Red Wine Jus

Sides £5

Triple Cooked Chips, Rosemary Salt

Café Royal Mash

Mixed Leaf Salad

Steamed Baby Spinach

French Fries

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Children's Main Menu

Available from Monday to Sunday 12noon to 11pm

Soup of the day £6

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 Goujons with peas and French fries £14

Desserts

Exotic fruit salad £11

Sorbet and ice cream £8

Selection of Ice Creams £8

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

Cakes and Bubbles Afternoon tea Experience

Available to be served in your room

Sweet Afternoon Bubbles Menu £34pp

Or with a glass of Sophie Baron Brut £44pp

First

Cakes & Bubbles Chocolate Cork

Baklava pistachio pillows

Golden Egg Flan

“After Eight” strawberry and chocolate marshmallow

Second

Mango Lollipop

Third

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

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 £10

Cakes & Bubbles “After Eight”, 2units £7

Strawberry and chocolate marshmallow

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

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Late Night Menu

Available from
11pm-7am

Winter Pumpkin Soup £10
Sage and Pumpkin Seed Brittle

Caesar Salad £18
Baby gem lettuce, Parmigiano Reggiano, Anchovies, Avocado, Egg, Caesar dressing

Three Cheese Mac N Cheese £18
Sourdough, Mature Cheddar, Cheddar, Parmesan

Grilled Gruyere Toastie £20
Tomato and Oregano

Smoked Salmon plate £22
Capers, horseradish, cream cheese, salmon caviar and dill

Desserts

The Albert Adria "Cheese Cake" £12
For the adventurous: A new concept of the cheesecake, with Baron Bigod cheese, hazelnut and white chocolate

Seasonal Fruit Plate £9

Selection of Seasonal Ice-Creams and Sorbets £8
Vanilla, Chocolate, Strawberry sorbet, Raspberry sorbet and Mango Sorbet

Beverages

Champagne & Sparkling Wines	175ml	Bottle
N.V. Veuve-Cliquot, Yellow Label, Brut, FRA	£16	£85
N.V. Veuve-Cliquot, Brut Rose, FRA	£18	£105
N.V. Ruinart, Blanc de Blancs, Brut. FRA	£23	£130
N.V. Ruinart, Brut Rose, FRA		£120
2008 Dom Perignon, FRA		£250

Non Alcoholic Bubbles

So Jennie, Luxury Non Alcoholic Bubbles, le Manoir des Sacres	£13	£75
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White Wine

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, Malborough, NZ	£14	£55
2018 Riesling, Robert Weil, Rheingau, GER	£14	£60
2017 Chablis, Vieilles Vignes, Paul Nicolle, Burgundy, FRA	£15	£62

Rosé Wine

2017 Mirabeau, Pure, Cotes de Provence, FRA	£11	£45
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Red Wine

Red Wine	175ml	Bottle
2015 Chateau Gardegan, Bordeaux Superior, Bordeaux, FRA	£10	£38
2018 Garnacha, Basso, S.C. Pannell, McLaren Vale, AUS	£12	£50
2017 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

Sweet Wine

Sweet Wine	100ml	Bottle
2015 Tokaj, 1413, Disznoko, Edes Szamorodni, Tokaj, HUN 500ml	£13	£65
2012 Riesling, Spatlese, Graacher Himmelreich, Mosel, GER	£15	£105

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
L.B.V. Port, Quinta do Noval, Douro Valley, POR 750ml	£9	£65

Beers & Ciders	330ml
Freedom Lager (4.3%)	£8
Soundwave IPA (5.6%)	£8
Old Engine Oil (6%)	£8
Sassy Cidre 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	50ml
Gin	
Tanqueray Export	£11
Elephant	£13
Plymouth Navy Strength	£14
Sipsmith Sloe	£12

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

Agave - Tequila, Mezcal & Raicilla	
Don Julio Blanco	£15
Don Fulano Reposado	£13
Don Julio 1942	£35
Del Maguey Vida	£13

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Eau de Vie – Cognac, Armagnac, Calvados & Grappa

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

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
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Flavoured & Spiced

Takamaka		£11
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Cachaça

Capucana		£12
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Whisky

Blended Scotch

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

Blended Malt (Vatted)

Compass Box Spice Tree		£16
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Single Malt – Lowland

Auchentoshan Three Wood		£16
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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

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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

Whisky & Whiskey**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

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