

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.

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Please note, there will be a tray charge of £5.00 for all orders less than £15.00

Please note that some of our dishes contain allergens. For further information please ask your waiter.

VAT included at the current rate. A discretionary 12.5% service charge will be added to your bill.

Breakfast

Served from 6am – 11 am

Continental £30

Freshly baked vinnoiserie served with butter, assorted jams and honey
Sliced seasonal fruit plate
Greek yoghurt with berries or granola
Freshly squeezed orange or grapefruit juice
Coffee or tea

Royal Breakfast £36

Continental breakfast with a choice of one of the below dishes

Traditional English breakfast

Fried, poached or scrambled eggs

Avocado toast with poached eggs

Two boiled eggs and soldiers

Scrambled eggs with smoked salmon

Omelette with your choice of filling

Eggs benedict

Eggs royal

Country Style Pancakes

Set breakfast

Served from 6am – 11 am

Healthy £32

Killer XX Juice
Coconut chia parfait with mango, pineapple, papaya and goji berries
Super green omelette
Coffee or tea

Vegetarian £32

Continental breakfast accompanied by
Eggs of your choice
Vegetarian sausages
Mushroom
Baked beans
Hash browns
Coffee or tea

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

Homemade granola	£10
Bircher Muesli	£10
Seasonal fruit plate	£14
Seasonal berry bowl	£12
Side Dishes	£6
Two eggs, your way	£12
Traditional Full English	£26
Avocado toast with poached eggs	£18
Organic muesli or porridge	£10
<i>With Banana</i>	£12
<i>With Berries</i>	£12
Coconut chia parfait	£12
Belgian Waffles	£17
Country Style Pancakes	£17
Bitter Almond French toast	£18
Heritage Tomato Salad	£16
Selection of Cereal	£6

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
Hildon	£6
Delightfully still or gently sparkling	
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	£9
Apple, cucumber, kale and spinach	
Killer XX	£9
Apple, lemon, ginger, cayenne	
Mr B	£9
Carrot, beet, ginger, pineapple	

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	
<i>Available from 12:00pm – 10:00pm</i>	
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	
<i>Served with French fries and a side salad</i>	
Parma ham and buffalo mozzarella	£16
Smoked salmon and dill crème fraiche	£17
Hummus, grilled aubergine, baby spinach and sun blushed tomatoes	£15

Toasted sandwiches	
<i>Served with French fries and a side salad</i>	
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 cured smoked salmon	£15
Prawn cocktail with Marie Rose sauce	£14

Salads

Caesar salad	£18
Baby gem salad, smoked anchovies, garlic croutons, Parmigiano Reggiano shavings and Caesar dressing	
Cotswold white chicken Caesar	£22
Tiger prawn Caesar	£26
Plum tomato, buffalo mozzarella and Hass avocado	£14
Seared tuna Niçoise	£28
Beef, rocket and watercress salad	£22
With horseradish dressing	
Detox bowl	£22
With quinoa, kale, almonds, avocado, pomegranate, spring onion, mint, radishes and broccoli	
Kale salad	£22
With pears, chicken, toasted walnuts and citrus dressing	

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
Spaghet 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

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

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 served with Bolognese or San Marzano tomato sauce	£18
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	£70
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, Quinta de Couselo	£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
2016 Château de Roquefort, Corail, Provence, FRA	£13	£49
Red	175ml	750ml
2016 Bourgogne Pinot Noir, Vallet Frères, Burgundy, FRA	£11	£45
2014 Rioja Crianza Vivanco, SPA	£13	£55
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		£6

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
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.