

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.

4	Breakfast
8	Hot Drinks
9	Juices & Soft Drinks
10	All Day Menu
12	All Day Menu
14	Children's Menu
15	Night Menu
17	Beverages

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.

Inclusive breakfast

Served from 6am – 11am

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

Continental £26

Freshly squeezed orange or grapefruit juice
Choice of coffee, tea or herbal infusions
Fresh fruit plate
Selection of toast and freshly baked morning pastries

English £32

Freshly squeezed orange or grapefruit juice
Choice of coffee, tea or herbal infusions
Brown or white toast

Served with your choice of one of the following items:

Two eggs cooked any style, streaky and back bacon,
Cumberland sausage, black pudding, field mushroom, and plum tomato

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Three egg omelette with your choice of filling

-

Super green omelette

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Poached eggs and avocado on rye bread

-

Scrambled eggs with smoked salmon

-

Eggs benedict or eggs royal

-

Country style pancakes

Set breakfast

Served from 6am – 11am

English £32

Freshly squeezed orange or grapefruit juice
Choice of coffee, tea or herbal infusions
Two eggs cooked any style
Streaky or back bacon, Cumberland sausage, black pudding
Field mushroom, plum tomato
Selection of toast and freshly baked morning pastries

Continental £26

Freshly squeezed orange or grapefruit juice
Choice of coffee, tea or herbal infusions
Fresh fruit plate
Selection of toast and freshly baked morning pastries

Healthy £28

Freshly pressed juice, choose from green or carrot, beet and ginger
Choice of coffee, tea or herbal infusions
Coconut chia parfait with mango, pineapple, papaya, goji berries
Super green omelette

Vegetarian £32

Freshly squeezed orange or grapefruit juice
Choice of coffee, tea or herbal infusions
Two eggs cooked any style
Plum tomato, field mushrooms, hash brown, vegetarian sausage, baked beans
Selection of toast and freshly baked morning pastries

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.	

Fruits

Exotic fruit salad	£12
Mixed berry salad	£12
Seasonal sliced fruit plate	£12

Cereals, porridge & yoghurts

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	
Nairns Gluten-free Muesli	£10
With raisins	
Nairns Gluten-free Porridge	£10
Organic Scottish Porridge	£10
With banana	
With berries	
Cereals	
Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K or Frosties	£6

A la carte breakfast

Served from 6am – 11am

Free Range Eggs

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

Hotel Café Royal specials

London Cure smoked salmon plate	£16
Continental meat or cheese platter	£16
Bitter 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	
Avocado toast	£14
Multigrain bread, lemon zest	
With poached eggs	£18
With feta cheese	£18
With smoked salmon	£22

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
Hildon	£6
Delightfully still or gently sparkling	
Evian	£6
San Pellegrino	£6

Soft drinks

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
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Fresh juices

Freshly squeezed orange, pineapple, carrot, or grapefruit	£7
Green Juice	£8
Apple, cucumber, kale and spinach	

Healthy juice

Killer XX	£7
Apple, lemon, ginger, cayenne	
Grasshopper	£7
Apple, pineapple, wheatgrass, mint	
Mr B	£7
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

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 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.