

CAFÉ ROYAL GRILL

TWO COURSES £42 | THREE COURSES £49

Enhance your experience with a glass of Blackdown Ridge Classic Cuvée 2018, Brut, West Sussex, UK £18

STARTERS

Shellfish Bisque

With Cider Brandy and Chervil Chantilly

Roasted Beets

With Marcona Almonds and Horseradish Crème Fraîche (v)

Café Royal Salad

With Pear, Endive, Roquefort and Toasted Walnuts

MAINS

Minute Steak 180g

With Green Peppercorn Sauce

Silver Scale Salmon Salad

With Shaved Fennel and Pickled Cucumber

Cauliflower Steak

With Romesco Sauce (ve)

Served with a choice of: French Fries, Buttered Jersey Royals or Petis Pois à la Française.

DESSERTS

A Bowl of Annabel's Strawberries

With Strawberry Sorbet (ve)

Crème Brûlée (v)

Floating Islands

With Raspberries (v)

Scan for allergen and dietary information



(ve) Vegan (v) Vegetarian

Menu Curated by Kevin Gratton

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact to the environment by supporting local farmers and suppliers. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders. All prices are inclusive of VAT charged at the current rate. Hotel Café Royal makes every effort to comply with dietary requirements of all our guests.