



# IN-ROOM DINING

HOTEL CAFÉ ROYAL  
LONDON

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.

## CONTINENTAL BREAKFAST

Served from 7:00am to 11:00am

£35 per person

A selection of freshly baked viennoiserie

Served with butter, assorted jams and honey /1110Kcal

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /97Kcal

or

Greek yoghurt

Served with your choice of berries or homemade granola /400Kcal

Freshly squeezed juice

Your choice of orange /160Kcal, grapefruit /160Kcal or apple /150Kcal

Tea /2Kcal or coffee /2Kcal

## HEALTHY CONTINENTAL BREAKFAST

Served from 7:00am to 11:00am

£35 per person

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /97Kcal

Chia seed goji berries

Your choice of overnight porridge or bircher muesli /210Kcal

Plant-based croissant (vg) /193Kcal

Ginger shot /13Kcal

(v) Vegetarian, (vg) Vegan / Adults need around 2000Kcal a day

Hotel Café Royal makes effort to comply with dietary requirements of our guests. If you have a food allergy or special requirements, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT at the current rate.

# INCLUSIVE CONTINENTAL BREAKFAST

Served from 7:00am to 11:00am

A selection of freshly baked viennoiserie  
Served with butter, assorted jams and honey /1110Kcal

Seasonal fruit plate (vg)  
Freshly cut selection of seasonal fruit /97Kcal  
or  
Greek yoghurt (v)  
With homemade granola or mixed berries /400Kcal

Freshly squeezed juice

Tea or coffee

## Freshly squeezed juice

Grapefruit /120Kcal  
Orange /120Kcal  
Apple /95Kcal

## Coffee and hot chocolate

Single espresso /2.7Kcal or  
Macchiato /9Kcal  
Double espresso /5.5Kcal or  
Macchiato /19Kcal  
Cappuccino /90Kcal  
Latte /95Kcal  
Americano /4.5Kcal  
Hot chocolate /150Kcal

## Tea and infusions

English breakfast /2Kcal  
Earl Grey /2Kcal  
Jade green tips /2.5Kcal  
Fresh mint /2.4Kcal  
Silver needle /2Kcal  
Lemongrass and ginger /2Kcal

Should you wish to add a hot breakfast item  
from the 'Inclusive Royal English Breakfast' menu, there will be a £12 supplement

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# INCLUSIVE ROYAL ENGLISH BREAKFAST

Served from 7:00am to 11:00am

Includes the 'Continental Breakfast' with one hot dish from the selection below, tea and coffee.

## Traditional full English breakfast

Eggs of your choice with sausage, bacon, mushroom, hash brown, roasted tomato, baked beans and black pudding  
(sausage and bacon alternatives are available) /985Kcal

## Vegetarian breakfast (v)

Eggs of your choice, vegetarian sausage, mushroom, roasted tomato, hash brown and baked beans /650Kcal

Poached eggs on avocado toast (v) /260Kcal

Buffalo mozzarella and avocado toast (v) /610Kcal

Two boiled eggs and soldiers (v) /280Kcal

Scrambled eggs with smoked salmon /340Kcal

## Omelette

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

## Eggs Benedict

Poached eggs, English muffins, roasted ham and Hollandaise sauce /733Kcal

## Eggs Florentine (v)

Poached eggs, English muffins, spinach and Hollandaise sauce /590Kcal

## Eggs Royal

Poached eggs, English muffins, Scottish smoked salmon and Hollandaise sauce /690Kcal

## Buttermilk pancakes (v)

With mixed berries /630Kcal

## Extra Sides £6

Baked beans /240Kcal, grilled field mushrooms /150Kcal, roasted tomatoes /43Kcal,  
sliced avocado /140Kcal, hash browns /200Kcal, bacon /190Kcal, turkey bacon /80Kcal,  
Cumberland sausage /375Kcal, chicken sausage /294Kcal, beef sausage /450Kcal,  
smoked salmon /110Kcal, cream cheese /275Kcal.

(v) Vegetarian, (vg) Vegan / Adults need around 2000Kcal a day

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# INCLUSIVE VEGAN BREAKFAST

Served from 7:00am to 11:00am

Plant-based croissant (2 units) (vg) /193Kcal

With assorted jams /1110Kcal

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /97Kcal

or

Coconut or soya yoghurt (vg)

With mixed berries and homemade granola /400Kcal

or

Coconut chia pudding (vg)

With coconut flakes and mixed berries /210Kcal

Freshly squeezed juice

Tea or coffee

Your choice of one dish from the selection below.

Vegan English breakfast (vg)

Scrambled tofu, vegan sausage, mushroom, hash brown,  
roasted tomato, baked beans /650Kcal

Scrambled tofu (vg)

Served on avocado toast /550Kcal

Tofu Shakshouka (vg)

Served with mixed peppers and tomato sauce /475Kcal

Tomato, cucumber and avocado salad (vg) /240Kcal

Extra Sides (vg) £6

Baked beans /240Kcal, grilled mushrooms /150Kcal, roasted tomatoes /43Kcal,  
sliced avocado /140Kcal, hash browns /200Kcal, vegan sausage /375Kcal.

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# ROYAL BREAKFAST

Served from 7:00am to 11:00am

£42 per person

Includes the 'Continental Breakfast' with one hot dish from the selection below.

## Traditional full English breakfast

Eggs of your choice with sausage, bacon, mushroom, hash brown, roasted tomato, baked beans and black pudding  
(sausage and bacon alternatives are available) /985Kcal

## Vegetarian breakfast (v)

Eggs of your choice, vegetarian sausage, mushroom, roasted tomato, hash brown and baked beans /650Kcal

## Poached eggs (v)

Crushed avocado on sourdough toast /260Kcal

## Two boiled eggs (v)

With soldiers /280Kcal

## Scrambled eggs

Smoked salmon /340Kcal

## Omelette

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

## Eggs Benedict

Poached eggs, English muffins, roasted ham and Hollandaise sauce /733Kcal

## Eggs Florentine (v)

Poached eggs, English muffins, spinach and Hollandaise sauce /590Kcal

## Eggs Royal

Poached eggs, English muffins, Scottish smoked salmon and Hollandaise sauce /690Kcal

## Buttermilk pancakes (v)

Mixed berries /630Kcal

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# BREAKFAST À LA CARTE

Served from 7:00am to 11:00am

## Greek yoghurt (v) £12

With homemade granola or mixed berries /400Kcal

## Bircher muesli (v) £12

Apple, raisins, yoghurt, cream, almonds /260Kcal

## Porridge (v) £12

Made with your choice of milk, mixed berries /210Kcal

## Seasonal fruit plate (vg) £14

Freshly cut selection of seasonal fruit /97Kcal

## Traditional Full English breakfast £28

Eggs of your choice, sausage, bacon, mushroom, hash brown,  
roasted tomato, baked beans and black pudding  
(sausage and bacon alternatives are available) /985Kcal

## Vegetarian breakfast (v) £26

Eggs of your choice, vegetarian sausage, mushroom, roasted tomato,  
hash brown and baked beans /650Kcal

## Two eggs your way (v) £12

White or wholemeal toast /280Kcal

## Eggs Benedict £19

Poached eggs, English muffins, roasted ham and Hollandaise sauce /733Kcal

## Eggs Royal £21

Poached eggs, English muffins, Scottish smoked salmon  
and Hollandaise sauce /690Kcal

## Eggs Florentine (v) £19

Poached eggs, English muffins, spinach  
and Hollandaise sauce /590Kcal

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# BREAKFAST À LA CARTE

Served from 7:00am to 11:00am

## Omelette £18

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

## Poached eggs (v) £18

Crushed avocado on sourdough toast /260Kcal

## Buttermilk pancakes (v) £18

Mixed berries /630Kcal

## Waffles (v) £18

Mixed berries, maple syrup /450Kcal

## Cheese plate £18

Selection of pasteurised and unpasteurised British cheeses with crackers /785Kcal

## Selection of cereals (v) £6

Rice Krispies /115Kcal, Weetabix /115Kcal, Cornflakes /110Kcal,  
Bran Flakes /97Kcal, Special K /90Kcal, Frosties /115Kcal

## Sides £6

Baked beans /240Kcal, grilled mushrooms /150Kcal, roasted tomatoes /43Kcal,  
sliced avocado/140Kcal, hash browns /200Kcal, bacon /190Kcal, turkey bacon /80Kcal,  
Cumberland sausage /375Kcal, chicken sausage /294Kcal, beef sausage /450Kcal,  
smoked salmon /110Kcal, cream cheese /275Kcal.

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# VEGAN BREAKFAST À LA CARTE

Served from 7:00am to 11:00am

Plant-based croissant (2 units) (vg) /193Kcal £12

With assorted jams /1110Kcal

Seasonal fruit plate (vg) £14

Freshly cut selection of seasonal fruit /97Kcal

Coconut or soya yoghurt (vg) £12

With mixed berries and homemade granola /400Kcal

Coconut chia pudding (vg) £12

With coconut flakes and mixed berries /210Kcal

Vegan English breakfast (vg) £26

Scrambled tofu, vegan sausage, mushroom, hash brown,  
roasted tomato, baked beans /650Kcal

Scrambled tofu (vg) £18

Served on avocado toast /550Kcal

Tofu Shakshouka (vg) £18

Served with mixed peppers and tomato sauce /475Kcal

Tomato, cucumber and avocado salad (vg) /240Kcal £15

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# BREAKFAST BEVERAGES

Served from 7:00am to 11:00am

## Freshly squeezed juice £9

Grapefruit /96Kcal

Orange /112Kcal

Carrot /94Kcal

Apple /150Kcal

Green /115Kcal

ABC Juice /109Kcal

## Coffee

Single espresso /2.7Kcal / Macchiato /9Kcal £4

Double espresso /5.5Kcal / Macchiato /19Kcal £4.5

Capuccino /90Kcal £6

Latte /95Kcal £6

Americano /4.5Kcal £6

Hot Chocolate /150Kcal £6

## Tea £6

English breakfast /2Kcal

Earl Grey /2Kcal

Jade green tips /2.5Kcal

Fresh mint /2.4Kcal

Silver needle /2Kcal

Lemon verbena /2Kcal

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# CHILDREN'S INCLUSIVE BREAKFAST

Served from 7:00am to 11:00am

Your choice of beverage:

Freshly squeezed orange /112Kcal or apple juice /117Kcal

OR

Hot chocolate /150Kcal

Your choice of one of the below dishes:

Mixed berries (v)

Served with yogurt /300Kcal

Pancakes (v)

Maple syrup /630Kcal

Boiled eggs (v)

With soldiers /280Kcal

Scrambled eggs (v)

On toast /260Kcal

Selection of cereals (v)

Rice Krispies /115Kcal, Weetabix /115Kcal, Corn Flakes /110Kcal,

Bran Flakes /97Kcal, Special K /90Kcal, Frosties /115Kcal

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# CHILDREN'S À LA CARTE BREAKFAST

Served from 7:00am to 11:00am

Freshly squeezed orange /112Kcal or apple juice /117Kcal £9

Hot chocolate /150Kcal £5

Mixed berries (v) £7  
Served with yogurt /300Kcal

Pancakes (v) £7  
Maple Syrup /630Kcal

Boiled eggs (v) £7  
With soldiers /280Kcal

Scrambled eggs (v) £7  
On toast /260Kcal

Selection of cereals (v) £6

Rice Krispies /115Kcal, Weetabix /115Kcal, Corn Flakes /110Kcal,  
Bran Flakes /97Kcal, Special K /90Kcal, Frosties /115Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Starters

Minestrone soup (vg) £15

Seasonal vegetables, basil /50Kcal

English pea soup (v) £15

Sour cream, mint /304Kcal

Red tuna tartare £21

Avocado, rocket, lemon zest, micro parsley /320Kcal

Beef fillet carpaccio £18

Wild rocket, Parmigiano Reggiano /270Kcal

Roasted heritage beetroots (vg) £15

Heritage baby beetroot, candied walnuts, orange segments /98Kcal

Burrata di Andria (v) £17

Heritage tomato, basil oil, taggiasca olives /360Kcal

Smoked salmon £24

Light citrus cream, blinis and Keta caviar /190Kcal

Avocado (vg) £14

Lemon gel, puffed rice, pomegranate /220Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Salads

### Niçoise £25

Seared tuna, green beans, olives, orange, pickled onion /640Kcal

### Salmon salad £29

Avocado, cherry tomatoes, green beans, olives /304Kcal

### Quinoa salad (vg) £20

Avocado, kale, almonds, broccoli and pomegranate /220Kcal

### Mediterranean chopped salad (vg) £18

Cucumber, tomato, red onion, red radish, tahini dressing /80Kcal

### Traditional Greek salad (v) £18

Tomato, cucumber, feta cheese, pepper, red onion /250Kcal

### Hotel Café Royal Caesar £24

Baby gem lettuce. Parmigiano Reggiano, anchovies,  
Burford brown eggs, Caesar dressing /322Kcal

— Add to your salad: —

Corn-fed organic chicken £12 /370Kcal

Grilled king prawns £12 /70Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Sandwiches

### Club sandwich £22

Grilled chicken, bacon, tomato, lettuce, fried egg and mayonnaise,  
served with French fries /600Kcal

### Steak sandwich £32

28 days aged beef, roasted pepper, red onion relish and Dijon mayonnaise  
served with French fries /683Kcal

### Chicken Katsu sando £22

Breadcrumbs chicken breast, Chinese cabbage slaw and yuzu mayonnaise /370Kcal

### Hotel Café Royal burger £26

Brisket burger, mature cheddar, tomato, onion, relish, lettuce and gherkins  
served with French fries /925Kca

— Add to your burger: —

Bacon /160Kcal or turkey bacon /120Kcal **£4**

### Bruschetta (vg) £18

Heritage tomato, red onion and basil /180Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Small Plates

Buttermilk fried chicken bites £16

Sriracha dip /620Kcal

Mini Angus beef burgers £18

Mature cheddar cheese, gherkins, mayonnaise and lettuce /650Kcal

Seasonal vegetable rolls (vg) £14

With chilli sauce /102Kcal

Salmon blinis £16

Scottish smoked salmon, blinis, trout roe, crème fraiche /177Kcal

## To Share

Parma ham platter £25

24-month aged Parma ham with olives, sun-dried tomatoes,  
wild rocket and sourdough bread /280Kcal

Cheese platter £25

Selection of pasteurised and unpasteurised British cheeses,  
quince paste, fig jam, candied walnuts, crackers /785Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Mains

Grilled whole sea bass £38

Salsa verde, lemon /386Kcal

Scottish salmon £32

Grilled vegetables, salmoriglio dressing /328Kcal

Corn fed chicken breast £30

Oyster mushroom, Dijon mustard /270Kcal

Lamb rogan josh £32

Basmati rice, mango chutney, raita, poppadums /760Kcal

Vegetable Thai curry (vg) £24

Served with fragrant jasmine rice /320Kcal

Fish and chips £28

Beer battered cod, hand cut chips, mushy peas, tartare sauce /720Kcal

12 oz rib eye £42

Wild rocket and Parmigiano shavings /660Kcal

Beef fillet £44

Mash potato, sauce of your choice /520Kcal

— Sauces | Choice of one sauce —

Béarnaise, peppercorn, red wine jus

## Sides £8

Triple cooked chips /350Kcal, French fries /365Kcal mash potato /237Kcal,  
mixed leaf salad /200Kcal, green beans /250Kcal, sautéed spinach /200Kcal,  
garlic & chili tenderstem broccoli /240Kcal

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# ALL DAY DINING

Served from 12:00pm to 10:30pm

## Pasta and Pizza

### Tagliatelle alla Bolognese £25

Bolognese style ragù, Parmigiano /480Kcal

### Spaghetti (vg) £20

Roasted tomato and basil or arrabbiata sauce /348Kcal

### Ricotta and spinach ravioli £26

Rich egg yolk fresh pasta, ricotta and spinach filling,  
butter and sage emulsion /526Kcal

### Gnocchi £22

Datterini tomatoes, mozzarella, Parmigiano, basil /540Kcal

### Stone baked homemade margherita pizza (v) £22

San Marzano tomato, mozzarella, basil /450Kcal

## Desserts

### Traditional tiramisu £14

Soft coffee caramel /470Kcal

### Strawberry tartlet £14

Vanilla cream, strawberry sorbet /472Kcal

### Rice pudding (vg) £14

Caramelised banana, tonka bean, passion fruit /169Kcal

### Chocolate moelleux £14

Vanilla-salted caramel ice cream, toasted pecan /495Kcal

### Selection of ice creams £8

Vanilla, chocolate, salted caramel, pistachio /270Kcal

### Selection of sorbets (vg) £8

Lemon, strawberry, mango, raspberry /256Kcal

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# CHILDREN'S MENU

Served from 12:00pm to 10:30pm

## Mains

Vegetable crudité, hummus dip (vg) £10 /260Kcal

Spaghetti £14

Served with butter, Bolognese or San Marzano tomato sauce /300Kcal

Mini cheese burgers £14

Served with French fries and mixed leaf salad /580Kcal

Grilled chicken breast £18

Served with English garden peas and French fries /260Kcal

Mini cod and chips £15

Served with English garden peas /360Kcal

Cheese toasty (v) £12

Served with mixed leaf salad /300Kcal

Chicken nuggets £18

Served with French fries and mixed leaf salad /380Kcal

## Desserts

Banana split £12

Toasted almonds, vanilla Chantilly /335Kcal

Selection of ice creams (v) £8

Vanilla, chocolate, salted caramel, pistachio /270Kcal

Selection of sorbets (vg) £8

Lemon, strawberry, mango, raspberry /256Kcal

Fresh fruit salad (vg) £12

Citrus infused syrup /58Kcal

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# CAKES & BUBBLES

Served from 11:00am to 9:00pm

Cakes and Bubbles is a dessert and Champagne experience by Albert Adrià available only at Hotel Café Royal

## The Albert Adrià “Cheese Cake” £15

Albert Adrià's signature cheesecake, with Baron Bigod cheese, hazelnut and white chocolate, sable biscuits /462Kcal

## Classic Basque burnt cheesecake (v) £12

The classic Basque burnt cheesecake is typical from the north of Spain, specifically in the Basque region. The cheesecake is cooked at a high temperature for a short time, which gives the cheesecake the 'burnt' finish and a very creamy, almost flan-like texture /426Kcal

## Golden egg flan £9

Typical Spanish dessert “flan de huevo” /46Kcal

## Classic Chocolate corks (v) £16

Coffee steamed sponge cake with an airy chocolate mousse, hazelnut praline with crunchy feuilletine /332Kcal

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# LATE NIGHT MENU

Served from 10:30pm to 6:00am

## Minestrone soup (vg) £15

Seasonal vegetables, basil /50Kcal

## Club sandwich £22

Chicken, bacon, egg, tomato and lettuce, served with French fries /600Kcal

## Steak sandwich £32

28 days aged beef, roasted pepper, red onion relish and Dijon mayonnaise,  
served with French fries /683Kcal

## Buttermilk fried chicken bites £16

Sriracha dip /620Kcal

## Hotel Café Royal burger £26

Brisket burger, mature cheddar, tomato, onion, relish, lettuce, gherkins,  
served with French fries /925Kcal

— Add to your burger: —

Bacon /160Kcal or turkey bacon /120Kcal **£4**

## Stone baked homemade margherita pizza (v) £22

San Marzano tomato, mozzarella and basil /450Kcal

## Smoked salmon £24

Light citrus cream, blinis and keta caviar /480Kcal

## Avocado (vg) £14

Lemon gel, puffed rice, pomegranate /220Kcal

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# LATE NIGHT MENU

Served from 10:30pm to 6:00am

## Hotel Café Royal Caesar salad £24

Baby gem lettuce, Parmigiano Reggiano, anchovies,  
Burford brown eggs, Caesar dressing /322Kcal

## Mediterranean chopped salad (vg) £18

Cucumber, tomato, red onion, red radish, tahini dressing /80Kcal

## Quinoa salad (vg) £20

Avocado, kale, almonds, broccoli and pomegranate /220Kcal

— Add to your salad: —

Corn-fed organic chicken £12 /370Kcal

Grilled king prawns £12 /70Kcal

## Selection of British cheeses £25

Quince paste, fig jam, candid walnuts, crackers /785Kca

## Selection of ice creams and sorbets £8

Vanilla, chocolate, salted caramel, pistachio ice cream  
lemon, strawberry, mango, raspberry sorbet /270Kcal

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## Champagne and Sparkling Wines

	125ml	Bottle
N.V. JCB No 21, Crémant de Bourgogne, FRA	£13	£70
N.V. Rathfinny Estate, Classic Cuvée, Brut, ENG	£17	£95
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£20	£115
N.V. Veuve Clicquot, Brut Rosé, FRA	£25	£150
N.V. Ruinart, Brut, FRA		£170
N.V. Ruinart, Brut Rosé, FRA		£190
N.V. Ruinart, Blanc de Blancs, Brut. FRA		£250
2012 Dom Pérignon, FRA		£625
2012 Veuve Clicquot, La Grande Dame, Brut FRA		£700

## White Wine

	175ml	Bottle
2022 Gavi di Gavi, Terre Antique, ITA	£11	£45
2023 Sauvignon Blanc, Blank Canvas, 'Holdaway' Marlborough, NZ	£17	£77
2022 Sancerre, Le Perrier, Domaine Thomas, Loire Valley, FRA	£18	£79
2021 Sauvignon Blanc, Cloudy Bay, NZ		£80
2021 Chardonnay, Meerlust, Stellenbosch, SA	£19	£96
2021 Chardonnay, Cloudy Bay, NZ		£100
2021 Chablis, 1er Cru Les Vaudevey, Domaine Laroche, FRA		£150

## Red Wine

	175ml	Bottle
2019 Bordeaux Supérieur, Château des Antonins, FRA	£12	£45
2022 Malbec 'Terroir' Luján de Cuyo, Altos Las Hormigas, ARG	£14	£60
2020 Bourgogne Pinot Noir, Domaine des Moirots, FRA	£16	£70
2021 Zinfandel, Old Vines Seghesio, USA	£25	£130
2021 Chateauneuf-du-Pape, Les Sinards, Rhone Valley, FRA		£135
2021 Cabernet Sauvignon, Pine Ridge, Napa Valley, USA		£140
2022 Pinot Noir, Cloudy Bay, NZ		£140
2016 Tinta de Torro, Bodega Numanthia, ESP		£220

## Rosé Wine

	175ml	Bottle
2022 Whispering Angel, Château d'Esclans, FRA	£18	£75
2021 Château Minuty, Prestige, FRA		£85
2021 Château Minuty, Rosé et Or, Rosé, FRA	£20	£90
2021 Rock Angel, Château d'Esclans, FRA		£110
2021 Garrus, Château d'Esclans, FRA		£350

Spirits are served in measures of 50ml and upon request in measures of 25ml.  
All wines are served in measures of 175ml and upon request in measures of 125ml.  
All champagne and sparkling wines are served in measures of 125ml  
All vintages are subject to change/availability.



## Sweet Wine

**100ml** **Bottle**

2015 Tokaj, 1413, Disznoko, Edes Szamorodni, Tokaj, HUN

£13      £65

## Non Alcoholic Bubbles

**125ml** **Bottle**

French Bloom, Le Blanc, 0% Alcohol, FRA

£15      £80

French Bloom, Le Rosé, 0% Alcohol, FRA

£16      £95

## Beers and Ciders

**330ml**

Lucky Saint unfiltered low alcohol lager 0.5%

£6

Peroni Red 4.7%

£8

Noam Bavarian lager 5.2%

£9

## Soft Drinks

**275ml**

Fever Tree Sparkling Sicilian lemonade /96Kcal

£5.50

Fever Tree Cloudy British apple mint /50Kcal

£5.50

Fever Tree sparkling raspberry lemonade /55Kcal

£5.50

**200ml**

Fever Tree tonic water /30Kcal / light tonic water /30Kcal

£5

Fever Tree soda water /32Kcal

£5

Fever Tree lemonade /36Kcal

£5

Coke /78Kcal / Diet Coke /1Kcal

£5

## Fresh Juices

**200ml**

Grapefruit /96Kcal

£9

Orange /112Kcal

£9

Carrot /94Kcal

£9

Apple /150Kcal

£9

Green /115Kcal

£9

ABC Juice /109Kcal

£9

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# Spirits

## Gin

**50ml**

Gin Fifty Eight 43%	£13
Tanqueray Export 43.1%	£13
Beefeater 24 45%	£13
Sipsmith London 41.6%	£13
Tanqueray 10 47.3%	£13
Plymouth Navy Strength 57%	£14
Hendricks 41.4%	£14
Monkey 47 47%	£17

## Vodka

**50ml**

Ketel One 40%	£11
Ciroc 40%	£12
Konik's Tail 40%	£13
Belvedere 40%	£13
Grey Goose 40%	£14
Beluga Gold 40%	£35

## Agave - Tequila, Mezcal

**50ml**

Don Fulano Reposado 40%	£13
Patron Silver 40%	£15
Don Julio Blanco 38%	£15
Don Julio 1942 38%	£50

## Eau de Vie Cognac, Armagnac, Calvado

**50ml**

Courvoisier V.S.O.P. 40%	£15
Janneau 5yo Grand Armagnac 40%	£15
Hennessy XO 40%	£45

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<b>Rum</b>	<b>50ml</b>
Havana 7 years old Cuba	£11
Bacardi Superior Rum Graduation 44.5 Puerto Rico 44.5%	£14
Diplomatico Reserva Exclusiva Venezuela 40%	£15
Plantation Extra Old 20th Anniversary Barbados 40%	£15
Ron Zacapa 23yo Guatemala 40%	£25
El Dorado 21yo Guyana 40%	£25
Ron Zacapa Centenario XO Guatemala 40%	£35

<b>Whisky</b>	<b>50ml</b>
<b>Blended Scotch</b>	
Johnnie Walker Gold 40%	£17
Chivas 18yo 40%	£25
Compass Box Hedonism 43%	£26
Johnnie Walker Blue 40%	£50
<b>Single Malt – Lowland</b>	
Auchentoshan Three Wood 43%	£18
<b>Single Malt – Highlands</b>	
Glenmorangie 18yo 43%	£25
Dalmore King Alexander III 40%	£65
Dalmore 18yo 43%	£80
<b>Single Malt – Speyside</b>	
Balvenie 14yo Caribbean Cask 43%	£18
Glenfarclas 21yo 43%	£30
<b>Single Malt – Campbeltown</b>	
Glen Scotia 18yo 46%	£27
<b>Single Malt – Island</b>	
Scapa Glansa 40%	£14
Highland Park 18yo 43%	£35
<b>Single Malt – Islay</b>	
Ardbeg Corryvreckan 57.1%	£24
Bowmore 25yo 43%	£110

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# Whisky and Whiskey

50ml

## Japanese Whisky

Nikka Coffey Grain 45%	£24
Suntory Yamazaki 12yo 43%	£35

## American Whiskey

Woodford Reserve 45.2%	£12
Jack Daniel's Single Barrel 45%	£15
Wild Turkey Russell's Reserve Rye 45%	£24

## Irish Whiskey

Jameson Crested 40%	£13
Red Beast 40%	£24

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THE SET  
COLLECTION

CAFÉ ROYAL  
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