CAFÉ ROYAL GRILL

ESTD. 1865

The Grill Martini Sulphur Dioxide

Café Royal Appetizer Sulphur Dioxide Marcona Almonds & Nocellara del Belice Olives Nuts (Almonds, Olives) (V)

Radishes with Mayonnaise and Celery Salt - 112 kcal Celery, Eggs, Mustard, Sulphur Dioxide

OYSTERS & SHELLFISH

Shellfish Bisque - 310 kcal Molluscs, Crustaceans, Fish, Milk, Cereal, Sulphur Dioxide, Celery

> Gillardeau Oysters - 160 kcal Molluscs, Fish, Sulphur Dioxide

Shellfish Cocktail - 250 kcal Crustaceans, Fish, Eggs, Mustard, Sulphur Dioxide Isle of Wight Tomatoes - 350 kcal Nuts, Crustaceans, Eggs, Mustard, Sulphur Dioxide

Baked Orkney Scallops

Hazelnuts, Molluscs, Fish, Milk, Sulphur Dioxide Cereal, Cornish Crab on Toast - 170kcal Crustaceans, Eggs, Mustard, Cereal, Sulphur Dioxide

PETROSSIAN CAVIAR

Baked King Edward Potato 50g - 200 kcal Fish, Milk, Sulphur Dioxide

Ossetra 30g - 240 kcal Fish, Eggs, Milk, Gluten, Sulphur Dioxide

Crushed Jersey Royals 15g - 230 kcal Fish, Molluscs, Eggs, Milk, Sulphur Dioxide

STARTERS, SOUPS & SALADS

Twice Baked Cheddar Cheese Soufflé - 350 kcal (V) Milk, Eggs, Mustard, Gluten, Sulphur Dioxide

Pea, Lettuce and Lovage Soup - 92 kcal (Ve) Milk, Sulphur Dioxide, Celery

Steak Tartare - 350 kcal Fish, Eggs, Mustard, Gluten, Sulphur Dioxide

> Lamb's Sweetbreads Milk, Cereal, Sulphur Dioxide

Sea Bass Crudo - 440 kcal Fish, Sulphur Dioxide Smoked Salmon - 320 kcal Fish, Wheat, Milk, Sulphur Dioxide

Roasted Beets - 340 kcal (V) Nuts (Almonds), Milk, Mustard, Sulphur Dioxide Salade Niçoise - 290 kcal Fish, Eggs, Mustard. Sulphur Dioxide Puglian Burrata - 520 kcal (V) Milk, Sulphur Dioxide

Summer Vegetable Salad Eggs, Mustard, Sulphur Dioxide

Café Royal Salad - 320 kcal (V) Nuts (Walnuts), Milk, Sulphur Dioxide

SHORTHORN BEEF

Minute Steak 180g - 400 kcal Milk, Sulphur Dioxide, Celery

Côte de Bœuf 1kg - 2200 kcal Sulphur Dioxide, Celery

Fillet Steak 300g - 700 kcal Sulphur Dioxide, Celery

Delmonico Steak 330g - 845 kcal No allergens

Sirloin Steak 250g - 550 kcal Sulphur Dioxide, Celery

THE GRILL

MIGHTY MARBLED SHORTHORN BEEF

Salt Aged on The Glenarm Estate

Lamb Cutlets - 900 kcal Sulphur Dioxide, Celery

Grilled Fish of The Day - 500 kcal Fish

Veal Chop - 500 kcal Milk, Sulphur Dioxide

Cauliflower Steak - 350 kcal Nuts

Grilled Cornish Sea Bass - 250 kcal Fish, Milk

Sauces

Peppercorn 150 kcal: Milk, Sulphur Dioxide, Soybeans, Celery Bearnaise 200 kcal: Eggs, Milk, Celery Sulphur Dioxide Salsa Verde 100 kcal: Fish, Mustard, Celery, Sulphur Dioxide

MAINS

Chicken Milanese - 720 kcal Nuts, Eggs, Milk (Cheese Panel), Gluten

Chicken and Bacon Pie 'Café Royal' - 590 kcal Milk, Eggs Wheat, Sulphur Dioxide, Celery, Mustard

> Broad Bean Fritters - 280 kcal Macademia, Cashews, Gluten, Sesame Sulphur Dioxide,

Dorset Blue Lobster - 295 kcal Fish, Shellfish, Milk, Sulphur Dioxide, Celery

> Devilled Mackerel - 580 kcal Fish

Loch Duart Salmon Salad - 570 kcal Fish, Mustard, Sulphur Dioxide

Goujons of Lemon Sole - 730 kcal Fish, Eggs, Mustard, Wheat, Sulphur Dioxide, Celery Salt Beef 'Pot-au-Feu' - 950 kcal Celery Calves Liver - 500 kcal Milk, Mustard, Gluten, Sulphur Dioxide, Celery

Caramelised Fennel Tart - 320 kcal Pistachio, Eggs, Milk, Gluten, Sulphur Dioxide

SIDES

Green Beans - 220 kcal (V)

Lettuce Heart and Herb Salad - 140 kcal (V) Sulphur Dioxide Chervil Buttered Turnips - 310 kcal (V)
Milk

Spinach - 170 kcal (V)
Milk

Triple Cooked Chips - 400 kcal (V)
Milk

Buttery Mashed Potato - 270 kcal (V) Milk Koffmann's Fries - 360 kcal (V) No allergens

Minted Jersey Royals - 240 kcal (V)
Milk



(v) vegetarian - (ve) vegan

Allergy Notice

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SWEET AND FORTIFIED WINE

						Glass	DULLIE
Donnafugata, "Ben Ryé" Passito di Pantelleria, 2017, Italy						£26	£92
Klein Constantia, Vin de Constance, 2014, South Africa.						£31	£130
Port Ferreira LBV, 2020, Portugal						£11	£72
Gonzales Byass, "Matusalem" Oloroso Sherry 30yo, Spain						£19	£62

DESSERTS

Annabel's Eton Mess / 305 kcal per portion Milk

Bramley Apple Pie 714 kcal (v) Eggs, Milk, Wheat, Raisins (Sulphur Dioxide)

Crème Brûlée 520 kcal (v) Eggs, Milk

Sticky Toffee Pudding 520 kcal (v) Milk, Eggs, Wheat, Glucose (Sulphur Dioxide)

A Bowl of Cherries 180 kcal (v) Milk, Sulphur Dioxide

Chocolate Mousse 'Royale' 370 kcal Eggs, Milk, Glucose (Sulphur Dioxide)

Ice Creams and Sorbets 92 kcal per scoop Nuts (Pistachio), Eggs, Milk, Glucose (Sulphur Dioxide) Sorberts Glucose (Sulphur Dioxide)

CHEESE AND SAVOURIES

La Bouygette served with Dried Apricots and Marcona Almonds Milk and Nuts

PETIT FOURS

Cherry Brandy Chocolate Truffles 80 kcal per portion Milk, Sulphur Dioxide (v)

Pistachio Macaroons 54 kcal per portion Almond, Pistachio, Eggs, Milk. Traces of Soybeans (v)

(v) vegetarian - (ve) vegan



CAFÉ ROYAL GRILL

Vegan menu

STARTERS

Avocado, lemon gel, puffed rice, pomegranate Sulphur Dioxide /220Kcal

Minestrone, seasonal vegetables, basil Pine nuts, Celery /50Kcal

Buddha Bowl, Vietnamese spring roll, edamame, kale Soybeans, Sulphur Dioxide.

Traces of nuts. Sesame and cereals /310Kcal

Pea Soup, Pea Shoot Cress and Mint Sulphur Dioxide /310Kcal

MAINS

Tofu, mixed vegetables, chickpeas, tahini dressing Penauts, Sesame, Mustard, Cereals, Soybeans, Sulphur Dioxide. Traces of Nutsand celeriac /260Kcal

Vegetable Thai Green Curry, lemongrass, jasmine rice Mustard, Sulphur and Celery.

Traces of Nuts, Penauts, Sesame and Soybeans. /120Kcal

Spaghetti, San Marzano tomato sauce, basil Cereals and Celery.

Traces of Nuts and Penauts /300Kcal

Superfood Salad, quinoa, avocado, broccoli, sunflower seeds Almond and Sulphur Dioxide.

Traces of Peanuts, Mustard, Cereals and Celery/220Kcal

Seasonal Vegetable Couscous, mixed vegetables Nuts, Cereals, Sulphur Dioxide an Celery.

Traces of Peanuts, Sesame / 220Kcal

DESSERTS

Rice Pudding, caramelised banana, Tonka beans No allergens /169Kcal

Selection of Sorbets, lemon, strawberry, mango, raspberry No allergens /256Kcal

Allergy Notice

If a dish is not listed, please ask a member of staff. While we take every precaution to avoid cross-contamination, we cannot guarantee the absence of allergens in our kitchen environment.