

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

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

Sea Bass Crudo - 440 kcal
Fish, Sulphur Dioxide

A Plate of Scottish Girolles
Milk, Celery

Smoked Salmon ‘Café Royal’
Fish, Milk, Cereal, Sulphur Dioxide

Summer Vegetable Salad
Eggs, Mustard, Sulphur Dioxide

Café Royal Salad
Nuts, Milk, Sulphur Dioxide

Roasted Beets - 340 kcal (V)
Nuts (Almonds), Milk, Mustard, Sulphur Dioxide

TOMATOES

Isle of Wight Tomatoes (V)
Milk, Sulphur Dioxide

Chilled Datterini Tomato Soup
Crustaceans, Eggs, Mustard, Sulphur Dioxide

Puglian Burrata £16.00 (V)
Milk, Sulphur Dioxide

THE GRILL

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

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

Deville 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

Minted Summer Beans - 220 kcal (V)
Milk

Lettuce Heart and Herb Salad - 140 kcal (V)
Sulphur Dioxide

Datterini Tomatoes, Shallots, Basil
- 310 kcal (V)
Sulphur Dioxide

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

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.

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WIMBLEDON MENU

30TH JUNE - 13TH JULY

TWO COURSES £ 35 | THREE COURSES £ 40

STARTERS

5 Puffins Cured Chalk Stream Trout
Fish, Mustard, Sulphur Dioxide

Summer Vegetable Salad
Eggs, Mustard, Sulphur Dioxide (v)

Cornish Crab
Crustacean, Eggs, Mustard, Sulphur Dioxide

MAINS

Fillet of Loch Duart Salmon
Fish, Cereal, Celery

Chicken Milanese
Eggs, Milk, Cereal

Sam Smith's Summer Vegetables
Milk, Cereal, Celery

DESSERTS

A Bowl Annabel's Strawberries
Milk

Pimm's Jelly
Fish, Sulphur Dioxide

Soft Meringue
Eggs, Milk

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SWEET AND FORTIFIED WINE

	Glass	Bottle
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) Sorbets 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)**

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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

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