CAFE ROYAL
WEST REGISTER STREET

BREAKFAST (THURSDAY–SATURDAY 9AM-11AM)

OYSTERS & CHAMPAGNE–£34.60
LOBSTER & CRAYFISH ROLL–£18
KEDGEREE–£13
CRAB BENEDICT–£14
VEGETARIAN FULL SCOTTISH BREAKFAST–£15
FULL SCOTTISH BREAKFAST–£17
SMOKED SALMON SCONE–£16
VANILLA & ALMOND PORRIDGE (VG) - £11

CAFÉ ROYAL BLOODY MARY £10
SPICY TABASCO BLOODY MARY £12
UMAMI BLOODY MARY (NO ALC) £8.50
GARIBALDI £12

BLOODY MARY OYSTER SHOOTERS £17.50

SANDWICHES

AVAILABLE MONDAY-SATURDAY 11AM-5PM
ADD HAND CUT CHIPS TO YOUR SANDWICH £3

MACBETH TOASTIE–£13
Haggis, Cured Bacon, Cheddar, Mustard, Onion

FISH FINGER SANDWICH–£12
Tartare Sauce, Pickled Onions

ROAST PUMPKIN & WILD MUSHROOM PATE ON TOAST (VG) - £14
Crispy Sage, Pickled Shallots, Pumpkin Seeds

SIRLOIN STEAK SANDWICH–£14
Mustard Mayonnaise, Onion Rings

SUNDAY ROASTS

Served with: Roasted Potatoes, Maple Roast Carrots, Seasonal greens, Pigs-in-Blankets, Yorkshire Pudding & Burnt Onion Puree

DRY AGED ROAST BEEF–£26

ROAST CHICKEN LEG–£23

AVAILABLE EVERY SUNDAY FROM 11AM

SEAFOOD PLATTER

Whole Scottish Lobster, Oysters, Atlantic Prawns, Crevettes, Smoked Salmon, Sourdough–£115

Gruner Veltliner, Funkstille–£39
Les Loges, Pouilly Fume–£55

ALLERGIES

ASK US FOR OUR ALLERGY INFORMATION OR SCAN THE QR CODE BELOW
WE CANNOT GUARANTEE THAT FOOD IS ALLERGY FREE DUE TO CROSS CONTAMINATION
OUR FOOD IS NON-GLUTEN CONTAINING AND NOT GLUTEN FREE

A discretionary 12.5% service charge is added to all bills, if you would like us to remove this please do let us know

CAFE ROYAL
WEST REGISTER STREET

WHILE YOU DECIDE: SOURDOUGH -MISO & SEAWEED BUTTER £6.50, GORDAL OLIVES £5.50

STARTERS

PAN SEARED SCOTTISH SCALLOPS–£17
Partan Bree, Smoked Salsify, Pickled Apple, Chive Oil

CAFÉ ROYAL SCOTCH EGG–£10
Smoked Haddock, Kedgeree

BELHAVEN SMOKED SALMON–£16
Date Soda Bread, Pickled Fennel, Dill Cream

CULLEN SKINK–£13
Sourdough (£1 is donated to Macmillan Cancer Support)

CHICKPEA & BUTTERNUT SQUASH DAHL CAKE (VG) - £13
Tamarind Coconut Yoghurt, Pomegranate Molasses

HAGGIS BONBONS–£8.50
Burnt Onion Ketchup

SHETLAND MUSSELS–£13
curry butter sauce, sourdough

PADRON PEPPERS–£7
Romesco

PAN SEARED GROUSE BREAST –£14
Braised Chicory, Labneh, Bramble & Bitter Orange Jus

SCOTTISH ROCK OYSTERS
Sourced from Cumbrae, delivered fresh daily & shucked to order for freshness

6 OYSTERS, Mignonette–£25
12 OYSTERS, Mignonette–£49

6 COOKED OYSTERS, (Today's Special)–£27
12 COOKED OYSTERS, (Today's Special)–£53

Suggested Serves:
Picpoul De Pinet–£8.90/£34.50
Bowmore 12 Year Old–£7.35
Guinness–£7.15

MAINS

FISH & CHIPS–£24
Pea Liquor, Tartare Sauce

VEGAN HAGGIS, NEEPS & TATTIES (VG) - £22
Mushroom Jus,

VENISON HAUNCH–£38
Smoked Garlic Fondant Potato, Artichoke, Mushroom Ragu

WHOLE SCOTTISH LOBSTER–£72
Garlic Butter, Hand Cut Chips

DRY AGED DOUBLE CHEESEBURGER–£18
American Cheese, Signature Sauce, Chips–Add Bacon £3

CAFÉ ROYAL HAGGIS–£22
Neeps & Tatties, Bonemarrow Gravy

CAFÉ ROYAL SIGNATURE FISH STEW–£35
Cod Supreme, Atlantic Prawns, Mussels, Clams, Saffron Potato, Fennel

SHETLAND MUSSELS–£26
curry butter sauce, sourdough

GRILL–Edgefield Craft Butcher's–set among the Pentland Hills, sources their beef from the finest farms in Scotland, working closely with their farming partners to provide the best quality Scotch Beef. Dry aged for a minimum of 35 days in a Himalayan Salt vault to soften the texture and enhance the flavour of their already special product

10 Oz DRY AGED RIBEYE –£38
7 oz DRY AGED FILLET–£42

ADD YOUR CHOICE OF SIDES BELOW

Sauces: £3
Bearnaise, Peppercorn, Bonemarrow Gravy, Roast garlic Butter, Salsa Verde

Crozes Hermitage Rouge, Equinox –£56
Chateau Monregard, Pomerol–£70

SIDES

ROOT VEGETABLE SALAD (V) - £8
TRUFFLE CAULIFLOWER CHEESE (V) - £9

HAND CUT CHIPS (VG) - £6
POMME ANNA, LABNEH **- £9**
CAESAR SALAD, PARMESAN**- £8**