

APPETISERS

MISO & SEAWEED BUTTER

> SOURDOUGH (V) £6.50

GORDAL OLIVES

(VG) £5.50 PADRON PEPPERS

ROMESCO & SMOKED ALMONDS (VG) £7 STORNOWAY BLACK PUDDING SCOTCH EGG

BURNT ONION STICKY GLAZE £9

OYSTERS

12. DOZEN / DOZEN

ROCK (SCOTTISH)
MIGNONETTE
£23/£46

ASK FOR TODAYS HOT SELECTION £25/£50

SEAFOOD PLATTER.

A MIX OF OUR HOT & COLD SEAFOOD FROM AROUND SCOTLAND AND FURTHER AFIELD.
ALL SERVED WITH SOURDOUGH & MISO & SEAWEED BUTTER

£65

DRESSED CRAB, OYSTERS, ATLANTIC PRAWNS, CREVETTES, SMOKED SALMON, MUSSELS

£130

LOBSTER, OYSTERS,
ATLANTIC PRAWNS, CREVETTES, SMOKED SALMON, MUSSELS

SANDWICHES

AVAILABLE MONDAY-SATURDAY 11AM-5PM

FISH FINGER SANDWICH

TARTARE SAUCE, PICKLED ONION, HAND CUT CHIPS £13

'THE MACBETH' TOASTIE

HAGGIS, SMOKED BACON, CHEDDAR, ONION, MUSTARD & HAND CUT CHIPS £14

SIRLOIN STEAK SANDWICH

ONION RINGS, MUSTARD MAYON-NAISE, WATERCRESS & HAND CUT CHIPS £15



SCAN THE QR CODE FOR OUR FULL ALLERGEN INFORMATION, OR ASK A MEMBER OF THE TEAM FOR ASSISTANCE

ROASTED CAULIFLOWER & CHICKPEA FALAFEL FLATBREAD (v)

BEETROOT HUMMUS, ZAATAR, POMEGRANATE, HAND CUT CHIPS £13

A discretionary 12.5% service charge is added to all food bills, All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team if you have any allergies or queries regarding allergies. Cross Contamination may occur as all food is prepared in the same kitchen.



STARTERS

SHETLAND MUSSELS

SMOKED TOMATO & CURRY BUTTER SAUCE, SOUR-DOUGH £13

ADD HAND CUT CHIPS-£6.0

CULLEN SKINK

SOURDOUGH £12

PAN SEARED SCOTTISH KING SCALLOPS

SMOKED POTATO PUREE, BORRETANE ONIONS, BEURRE NOISETTE & VEAL JUS £16.50

PIGEON BREAST

JERUSALEM ARTICHOKE, PUY LENTILS, PICKLED WALNUT RED WINE JUS £12

FISH & SHELLS

SHETLAND MUSSELS

SMOKED TOMATO & CURRY BUTTER SAUCE, SOUR-DOUGH £26 ADD HAND CUT CHIPS-£6.0

SHETLAND COD

MUSSEL & SCALLOP VELOUTE, BRAISED FENNEL £35

CAFÉ ROYAL SIGNATURE FISH PIE

HOT SMOKED SALMON, SMOKED HADDOCK, KING PRAWNS, CRAB CLAW MEAT, SEASONAL VEGETABLES £26 (ALLOW 30 MINUTES)

WHOLE SCOTTISH LOBSTER

GARLIC BUTTER, HAND CUT CHIPS £72

FISH & CHIPS

HADDOCK, HAND CUT CHIPS, PEA LIQUOR, TARTARE £23

SIDES

ROASTED TRUFFLE CAULIFLOWER CHEESE $\pounds 9$

SMOKED BEETROOT CARPACCIO & PEAR WATER-CRESS SALAD

WHIPPED BORELLO, DATE VINAIGRETTE £9 (VG)

WARM SEASONAL ROOT VEGETABLE & PUY LENTIL SALAD

MAPLE & BALSAMIC DRESSING £9 HAND CUT CHIPS £6

TREACLE CURED SALMON

DATE SODA BREAD, PICKLED FENNEL & DILL CREAM £16

SWEET POTATO GNOCCHI & WILD MUSHROOM RAGU

CAVOLO NERO, TOASTED HAZELNUTS, CRISPY SAGE £13 **(VG)**

VENISON & PORK SAUSAGE ROLL

SMOKED BEETROOT KETCHUP £9

MAINS

BALMORAL CHICKEN

POMME ANNA, SEASONAL GREENS, WHISKY JUS £24 (ALLOW 30 MINUTES)

CAFÉ ROYAL HOUSE MADE HAGGIS

NEEPS & TATTIES, BONEMARROW GRAVY

DRY AGED DOUBLE CHEESEBURGER

AMERICAN CHEESE, SIGNATURE SAUCE, VIRGINIA CURED BACON, HAND CUT CHIPS £18

ARDVERIKIE ROE DEER VENISON HAUNCH

POMME ANNA, SALT BAKED SWEDE, SMOKED BEET-ROOT, BRAMBLE JUS £35

VEGAN HAGGIS, CHEESE & POTATO PIE

BLACK CABBAGE, MAPLE HERITAGE CARROTS, SMOKED ALMONDS, MUSHROOM JUS £22 **(VG)**

GRILL

100z 35 Day Dry Aged Ribeye £40

70Z 35 DAY DRY AGED FILLET £44

SAUCES - £3

PINK PEPPERCORN BEARNAISE ROAST GARLIC BUTTER BONE MARROW GRAVY