

# CAFE ROYAL

WEST REGISTER STREET

## **BRUNCH (THURSDAY-SATURDAY 9AM-11AM)**

OYSTERS & CHAMPAGNE-£34.60

LOBSTER & CRAYFISH ROLL-£18

KEDGEREE-£13

CIDER BRAISED HAM HOCK BENEDICT-£14

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

### **CRUSHED AVOCADO ON TOAST (v) - £13**

HERITAGE TOMATOES, GUINDILLA

### **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**

**LEMON & THYME ROAST CHICKEN-£24**

AVAILABLE EVERY SUNDAY FROM 11AM

## **SEAFOOD PLATTER**

DRESSED CROMER CRAB, LANGOUSTINES, OYSTERS, CREVETTES, MUSSELS,  
SMOKED SALMON, SOURDOUGH-£70

LOBSTER, OYSTERS, LANGOUSTINES, CREVETTES, MUSSELS, SMOKED SALMON,  
SOURDOUGH-£110

**MM5 FURMINT, TOKAJ-£57**

**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

### **SHETLAND MUSSELS-£13**

SMOKED TOMATO & CURRY BUTTER SAUCE, SOURDOUGH

### **PAN SEARED SCOTTISH SCALLOPS-£17**

ASPARAGUS VELOUTE, GUANCIALE, KASHA

### **CAFÉ ROYAL HAGGIS SCOTCH EGG-£9**

BURNT ONION KETCHUP

### **BELHAVEN SMOKED SALMON-£16**

DATE SODA BREAD, PICKLED FENNEL, DILL CREAM

### **CULLEN SKINK-£12**

SOURDOUGH

### **HARISSA ROASTED HERITAGE CARROTS (VG) - £13**

CHICKPEA PANISSE, TAMARIND YOGHURT, PISTACHIO

### **BRAISED RABBIT LEG - £14**

CONFIT GARLIC, TOASTED SOURDOUGH

## SCOTTISH ROCK OYSTERS

SOURCED FROM CUMBRAE, DELIVERED FRESH DAILY & SHUCKED TO ORDER FOR FRESHNESS

**6 OYSTERS, MIGNONETTE-£23**

**12 OYSTERS, MIGNONETTE-£46**

**6 COOKED OYSTERS, (TODAY'S SPECIAL)-£25**

**12 COOKED OYSTERS, (TODAY'S SPECIAL)-£50**

**SUGGESTED SERVES:**

**PICPOUL DE PINET-£8.90/£34.50**

**BOWMORE 12 YEAR OLD-£7.25**

**GUINNESS-£7.05**

## MAINS

### **FISH & CHIPS-£23**

PEA LIQUOR, TARTARE SAUCE

### **VEGETARIAN HAGGIS, NEEPS & TATTIES (V) - £22**

MUSHROOM JUS,

### **SCOTTISH BORDERS LAMB RUMP-£35**

BRAISED LAMB POMME ANNA, LABNEH, BABA GHANUSH, JUS

### **BALMORAL CHICKEN-£24-(ALLOW 30 MINS)**

HAGGIS, BACON, POMME ANNA, SEASONAL GREENS, WHISKY JUS

### **WHOLE SCOTTISH LOBSTER-£72**

GARLIC BUTTER, HAND CUT CHIPS

### **DRY AGED DOUBLE CHEESEBURGER-£18**

AMERICAN CHEESE, SIGNATURE SAUCE, HAND CUT CHIPS-ADD BACON £3

### **CAFÉ ROYAL HOUSE MADE HAGGIS-£22**

NEEPS & TATTIES, BONEMARROW GRAVY

### **CAFÉ ROYAL SIGNATURE FISH PIE-£26-(ALLOW 30 MINS)**

HOT SMOKED SALMON, SMOKED HADDOCK, PRAWNS, EGG

### **PAN SEARED SCOTTISH HAKE-£32**

FREGOLA, SALSA VERDE, BROAD BEANS, CLAMS

### **SHETLAND MUSSELS-£26-ADD HAND CUT CHIPS £6**

SMOKED TOMATO & CURRY BUTTER SAUCE, SOURDOUGH

### **CROMER CRAB-£35**

POTATO SALAD

### **PASSIONFRUIT & MANGO THAI CURRY (VG)-£26**

BLACK RICE, CASHEW, TORCHED SWEETCORN, TEMPURA BROCCOLI

## 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

**SEASONAL VEGETABLES (VG) - £8**

**POTATO SALAD (V) - £8**

**TRUFFLE CAULIFLOWER CHEESE (V) - £9**

**HAND CUT CHIPS (VG) - £6**

**BRAISED LAMB POMME ANNA, LABNEH - £9**

**CAESAR SALAD, PARMESAN CRISPS - £8**