

CAFE ROYAL

WEST REGISTER STREET

APPETISERS

GORDAL OLIVES (VG)
5.5

WARM SOURDOUGH
Miso & Seaweed Butter
6.5

PADRON PEPPERS (VG)
Romesco, Smoked almonds
7

GREAT GLEN PORK SALAMI
Crackers, Caperberries
9

OYSTERS *½ Dozen / Dozen*

ROCK (SCOTTISH)
Mignonette Sauce
22 44

PLEASE ASK FOR
TODAYS HOT OYSTER
SELECTION

ROCK (SCOTTISH)
Tiger's Milk
22/ 44

24/ 48

SEAFOOD PLATTER

A Mix of our Hot & Cold Seafood from around Scotland and further afield. All served with Sourdough, Miso & Seaweed Butter

60

Dressed Crab, Oysters, Langoustines, Atlantic Prawns, Crevettes, Lime Cured Salmon, Shetland Mussels

120

Lobster, Dressed Crab, Oysters, Langoustines, Atlantic Prawns, Crevettes, Lime Cured Salmon, Shetland Mussels

MUSSELS

Served with warm sourdough bread—add Hand-cut chips 6.0

MOULES MARINIÈRES

12 / 22

ASK FOR TODAY'S SPECIAL MUSSEL SAUCE

12/ 22

SANDWICHES

Available Monday-Saturday 11am-5pm

ARTICHOKE & SUNDRIED TOMATO
TAPENADE SANDWICH
Cashew cream cheese, Hand-cut chips (v)
13

'THE MACBETH' TOASTIE
Haggis, smoked bacon, cheddar, red onion chutney,
mustard, hand-cut chips
14

SIRLOIN STEAK SANDWICH
onion rings, rocket salad, mustard mayonnaise,
hand-cut chips
14

FISH FINGER SANDWICH
tartare sauce, pickled onion, 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.

MPCo.

CAFE ROYAL

WEST REGISTER STREET

STARTERS

CULLEN SKINK

finnan haddie

10

CAFÉ ROYAL HOUSE MADE HAGGIS

SCOTCH EGG

burnt onion ketchup

9

CHICKPEA DAHL CAKE (VG)

mint & tamarind yoghurt, pomegranate seeds, molasses

9

PAN-SEARED KING SCOTTISH SCALLOPS

black crowdie, smoked beetroot puree, crispy prosciutto

15

LOBSTER THERMIDOR

sourdough crumpet, grapefruit & herb salad

15

LIME CURED SALMON TARTARE

compressed cucumber, keta caviar, soda bread crisps

10

MAINS

BALMORAL CHICKEN

Pomme Anna, seasonal greens, Whisky jus

24

CAFÉ ROYAL HOUSE MADE HAGGIS, NEEPS & TATTIES

bone marrow gravy, skirlie crumb

18

DRY AGED DOUBLE CHEESEBURGER

American Cheese, signature sauce, rosemary fries

18

LAMB & HAGGIS WELLINGTON

Asparagus & Pea salsa verde, bordelaise sauce

36

SEASONAL FISH & CHIPS

pea liquor, tartare sauce, aged salt & vinegar chips

20

WHOLE BAKED ROCKEFELLER SCOTTISH LOBSTER

hand-cut chips

MVP

BRAISED ROSCOFF ONION & BARLEY (VG)

cavolo nero, tofu puree, spinach pesto

18

PAN FRIED HALIBUT

roast garlic potato Kiev, braised leeks, shellfish bisque

35

GRILL

All Steaks are served with beef dripping

chips & Whisky braised confit onions. Choose your sauce or butter from the list.

Award winning meats from John Gilmour Butcher's, whose beef won nine medals, including four golds at the 2023 World Steak Challenge.

We support Scottish Farmers, sourcing the best possible quality meat

All sauces £3

ROAST GARLIC BUTTER
PINK PEPPERCORN SAUCE
BEARNAISE
BONE MARROW GRAVY

35-DAY DRY AGED 10OZ RIBEYE STEAK

38

35-DAY DRY AGED 8OZ FILLET STEAK

42

SIDES

BEEF DRIPPING HAND-CUT CHIPS 6

THEMPURA KIMCHI (vg) 7

coconut yoghurt, pickled guindillas, miso tahini dressing

SEASONAL GREENS (vg) 6

POMME ANNA, confit garlic & truffle mayo 6

ROCKET SALAD, pickled watermelon, lemon garlic dressing 7



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

MPCo.