

THE CAFE ROYAL
WEST REGISTER STREET

BAR SNACKS

SMOKED HADDOCK SCOTCH EGG
dill mayonnaise, pickled cucumber
5.5

SAMPHIRE PAKORAS
date & tamarind chutney
3.5

DEVILLED WHITEBAIT & CALAMARI
tartare sauce
6.5

GORDAL OLIVES
(vg)
4.0

PLATEAU DE FRUITS DE MER

COLD

Loch Fyne® oysters, lobster, Atlantic prawns, smoked salmon, potted brown shrimp, queen scallops,
warm crusty bread, anchovy mayonnaise
35.0 / 70.0

HOT

Loch Fyne® oysters, lobster, Atlantic prawns, golden shell mussels, queen scallops, soft shell crab,
warm crusty bread, anchovy hollandaise
35.0 / 70.0

CAVIAR

EXMOOR CAVIAR

served with blinis, homemade crisps & chive crème fraîche
35.0

OYSTERS

Cold selection - 1/2 Dozen / Dozen

ROCK (SCOTTISH)
Mignonette Sauce
16.5 / 26.0

ROCK (SCOTTISH)
Chilli lime & gin dressing
16.5 / 26.0

DRESSED OYSTERS

Classic serve - 1/2 Dozen / Dozen

PANKO FRIED
with seaweed purple dulce samphire, citrus mayonnaise
17.5 / 27.5

OYSTERS IMPERIAL
with Guinness, crabmeat, breadcrumbs
17.5 / 27.5

MUSSELS

Served with warm sourdough - Add skin-on fries £4.0

MAISON SASSY CIDER & BACON
8.5 / 16.0

WHITE WINE, SHALLOTS & GARLIC
8.5 / 16.0

SANDWICHES

Available Monday-Sunday 11am-5pm

EGG & WATERCRESS SANDWICH
with pickles, chives & skin-on fries (v)
9.0

'THE MACBETH' TOASTIE
Haggis, smoked bacon, cheddar, caramelised onion,
mustard & rocket, skin-on fries
11.0

SIRLOIN STEAK SANDWICH
onion rings, watercress, skin-on fries
12.5

ROAST CHICKEN CLUB SANDWICH
streaky bacon, tomato, fried egg,
skin-on fries
11.0

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STARTERS

WARM SOURDOUGH
homemade seaweed butter (v)
4.0

CULLEN SKINK
Finnan haddie
8.0

BRADAN ORACH SCOTTISH SMOKED SALMON
herb potato scone, chive crème fraîche
9.5

BLACK PEPPER SQUID
fried whitebait, Niçoise salad, lemon dressing
9.0

ORKNEY CHEDDAR, LEEK & MUSTARD CROQUETTES (v)
6.5

PAN-ROASTED SCOTTISH SCALLOPS
samphire, leeks, caviar butter
12.5

HAGGIS FRITTER
whisky ketchup
6.0

CHICKEN LIVER PÂTÉ
toasted sourdough
9.0

GRILLED KING PRAWNS
garlic, chilli & lime butter
10.0

FISH & SHELLS

CAFÉ ROYAL CLASSIC FISH & CRAB CLAW PIE
charred Tenderstem® broccoli, lemon dressing
18.5

CIDER-BATTERED FISH & CHIPS
triple-cooked 'dripping' chips, pease pudding, tartare sauce,
gherkin ketchup
17.0

GRILLED WHOLE SCOTTISH LOBSTER
garlic butter, triple cooked chips
45.0

PAN-FRIED SEA BASS FILLET
new potatoes, chorizo, samphire, lemon dressing
18.5

ROAST SMOKED SALMON
wasabi-pickled vegetables, keta caviar, soy dressing,
toasted sesame seeds
19.5

MAINS

PAN-ROASTED HAUNCH OF HIGHLAND VENISON
confit potato, Hispi cabbage, peppercorn & raisin sauce
21.0

FLAT-IRON CHICKEN SCHNITZEL
sautéed girolles, bacon & chive butter, toasted hazelnuts,
watercress salad, skin-on fries
16.0

HAGGIS, NEEPS & TATTIES
buttery swede purée, dirty mash, bone marrow gravy
14.0

BUCCLEUCH RIB & FLANK BURGER
Orkney Cheddar, burnt onions & marrow, gherkins, skin-on fries
16.0

BRAISED OX CHEEK PIE
hot crust pastry, bone marrow gravy
17.0

VEGAN FISH & CHIPS
seaweed, minted pea purée, tartare sauce, gherkin ketchup, skin-on fries (vg)
14.5

MEAT

*All served with triple cooked chips & a watercress salad.
Sauces - Whipped tarragon & green peppercorn butter, Béarnaise or red wine gravy*

8OZ FILLET - 35.0

12OZ DECKLE STEAK - 25.0

14OZ BONE-IN RIBEYE STEAK - 32.0

SIDES

Roasted bone marrow, chopped parsley, capers 5.0
Confit potatoes, black garlic mayonnaise 4.5
Skin-on fries (vg) 4.0
Creamed spinach, parmesan gratin 4.5

Charred Tenderstem® broccoli, lemon & chilli dressing (vg) 4.5
Triple-cooked beef-dripping chips 5.0
Mixed salad, toasted sesame dressing (vg) 4.5
Sweet potato fries (vg) 4.5