

# CAFE ROYAL

WEST REGISTER STREET

## BAR SNACKS

SMOKED HADDOCK SCOTCH EGG  
dill mayonnaise, pickled cucumber  
7

DEVILLED WHITEBAIT & CALAMARI  
tartare sauce  
6.5

GORDAL OLIVES  
(vg)  
5

## PLATEAU DE FRUITS DE MER

### COLD

Loch Fyne® oysters, lobster, Atlantic prawns, smoked salmon, potted brown shrimp, queen scallops,  
warm crusty bread, anchovy mayonnaise  
45 / 90

### HOT

Loch Fyne® oysters, lobster, Atlantic prawns, golden shell mussels, queen scallops, soft shell crab,  
warm crusty bread, anchovy hollandaise  
45 / 90

## CAVIAR

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served with blinis, homemade crisps & chive crème fraiche  
45

## OYSTERS

*Cold selection - ½ Dozen / Dozen*

ROCK (SCOTTISH)  
Mignonette Sauce  
19 / 38

ROCK (SCOTTISH)  
Chilli, lime & gin sauce  
19 / 38

## DRESSED OYSTERS

*Classic serve - ½ Dozen / Dozen*

PANKO FRIED  
with seaweed purple dulce samphire, citrus mayonnaise  
21 / 40

OYSTERS IMPERIAL  
with Guinness, crabmeat, breadcrumbs  
21 / 40

## MUSSELS

*Served with warm sourdough bread—add skin on fries 5.0*

### MAISON SASSY CIDER & BACON

10 / 20

### WHITE WINE, SHALLOTS & GARLIC

10 / 20

## SANDWICHES

*Available Monday-Sunday 11am-5pm*

EGG & WATERCRESS SANDWICH  
with pickles, chives & skin-on-fries (v)  
10

‘THE MACBETH’ TOASTIE  
Haggis, smoked bacon, cheddar, caramelised onion,  
mustard & rocket, skin-on-fries  
12

SIRLOIN STEAK SANDWICH  
onion rings, watercress, skin-on-fries  
13

ROAST CHICKEN CLUB SANDWICH  
streaky bacon, tomato, fried egg, skin-on-fries  
11.5

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## STARTERS

WARM SOURDOUGH  
homemade seaweed butter (v)  
5

CULLEN SKINK  
finnan haddie  
9

BRADAN ORACH SCOTTISH SMOKED SALMON  
herb potato scone, chive crème fraiche  
10

BLACK PEPPER SQUID  
fried whitebait, Niçoise salad, lemon dressing  
10.5

ORKNEY CHEDDAR, LEEK & MUSTARD CROQUETTES  
(v)  
7

PAN-ROASTED SCOTTISH SCALLOPS  
samphire, leeks, caviar butter  
13

HAGGIS FRITTER  
whisky ketchup  
7

CHICKEN LIVER PATE  
toasted sourdough  
9.5

GRILLED KING PRAWNS  
garlic, chilli & lime butter  
10

BURRATA & HEIRLOOM TOMATOES  
basil, olive oil, salted cracker bread (v)  
10.5

## FISH & SHELLS

CAFÉ ROYAL CLASSIC FISH & CRAB CLAW PIE  
charred Tenderstem® broccoli, lemon dressing  
(please allow 30 minutes cooking time)  
18.5

CIDER-BATTERED FISH & CHIPS  
triple cooked 'dripping' chips, pease pudding, gherkin ketchup, tartare  
sauce  
17.5

GRILLED WHOLE SCOTTISH LOBSTER  
garlic butter, triple cooked chips  
50

PAN-FRIED SEABASS FILLET  
new potatoes, chorizo, samphire, lemon dressing  
20

ROAST MONKFISH  
creamed spinach, golden shell mussels, potato pave  
32

## VEGETARIAN & VEGAN

VEGAN CHEESEBURGER  
tomato relish, potato bun, skin-on-fries (vg)  
16.5

VEGAN FISH & CHIPS  
tofu, pease pudding, tartare sauce, gherkin ketchup, triple cooked chips  
(vg)  
17.5

SPINACH, PEA & BARLEY RISOTTO  
vegan lemon ricotta, mint crisps (vg)  
14.5

## MAINS

PAN-ROASTED HAUNCH OF HIGHLAND VENISON  
confit potato, hispi cabbage, peppercorn & raisin sauce  
28

HALF LEMON & THYME CHICKEN  
mixed salad, triple cooked 'dripping' chips  
17

HAGGIS, NEEPS & TATTIES  
buttery swede puree, dirty mash, bone marrow gravy  
16

BUCCLEUCH RIB & FLANK BURGER  
Orkney cheddar, burnt onions & marrow, gherkins, skin-on-fries  
17

BRAISED OX CHEEK PIE  
dirty mash, charred Tenderstem® broccoli, hot crust pastry, bone  
marrow gravy  
(please allow 30 minutes cooking time)  
19.5

## MEAT

*All served with triple cooked chips & a watercress salad.  
Sauces—whipped tarragon and green peppercorn butter, Bear-  
naise or red wine gravy*

8OZ FILLET  
36

12OZ ONGLET  
26

*Add three Grilled Prawns 10*

## SIDES

Roasted bone marrow, chopped parsley, capers 5.5  
Confit potatoes, black garlic mayonnaise 5.5  
skin-on-fries (vg) 5  
creamed spinach, parmesan gratin 5.5

Charred Tenderstem broccoli, lemon & chilli dressing (vg) 5.5  
Triple cooked, beef dripping chips 5.5  
Mixed salad, toasted sesame dressing (vg) 5  
Sweet potato fries (vg) 5.5

*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.*

DESSERTS

TRIPLE CHOCOLATE BROWNIE

salted molasses, Arran chocolate ice cream (v)

7.5

STICKY TOFFEE PUDDING

butterscotch, maple pecans, Arran toffee fudge ice cream (v)

7.5

CRANACHAN

raspberries, toasted oatmeal, vanilla cream, whisky, traditional Scottish shortbread (v)

8.0

BRAMLEY APPLE CRUMBLE

Arran vanilla ice cream (v)

7.5

SELECTION OF ARRAN ICE CREAMS & SORBETS (v)

*price per scoop*

2.0

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