

# CAFE ROYAL

WEST REGISTER STREET

## BAR SNACKS

SMOKED HADDOCK SCOTCH EGG

Pickled cucumber

7

WARM SOURDOUGH

Seaweed butter (v)

5

DEVILLED WHITEBAIT & CALAMARI

tartare sauce

6.5

TRUFFLE & PARMESAN ARANCINI

Green Sauce (vg)

7.5

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

## OYSTERS

*Cold selection - 1/2 Dozen / Dozen*

ROCK (SCOTTISH)

Mignonette Sauce

19 / 38

ROCK (SCOTTISH)

Chilli, Lime & Gin Sauce

19 / 38

## HOT OYSTERS

*Classic serve - 1/2 Dozen / Dozen*

PANKO FRIED

Purple Dulce Seaweed, Citrus Mayonnaise

21 / 40

IMPERIAL

Guinness, Breadcrumbs & Crabmeat

21 / 40

## MUSSELS

*Served with warm sourdough bread—add Rosemary Fries 5.0*

SWEET POTATO & SPRING ONION CHOWDER

10 / 20

WHITE WINE, SHALLOTS & GARLIC

10 / 20

## SANDWICHES

*Available Monday-Sunday 11am-5pm*

EGG & WATERCRESS SANDWICH

with pickles, chives & rosemary fries (v)

10

'THE MACBETH' TOASTIE

Haggis, smoked bacon, cheddar, caramelised onion,  
mustard & rocket, rosemary Fries

12

SIRLOIN STEAK SANDWICH

onion rings, watercress, mustard mayonnaise, rosemary fries

13

ROAST CHICKEN CLUB SANDWICH

streaky bacon, tomato, Burford brown egg, rosemary fries

12

*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.

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## STARTERS

CULLEN SKINK  
finnan haddie  
9

BRADAN ORACH SCOTTISH SMOKED SALMON  
potato scone, crème fraiche  
10

ORKNEY CHEDDAR, LEEK & MUSTARD CROQUETTES (v)  
7

HAGGIS FRITTER  
whisky ketchup  
7

SEARED SCOTTISH SCALLOPS  
smoked garlic & caper butter  
13

POTTED DUCK & PISTACHIO  
orange marmalade, truffle butter, sourdough  
11

PRAWN & LOBSTER COCKTAIL  
13.5

BURRATA  
roast beetroot & orange, cracker, toasted hazelnuts (v)  
10.5

## FISH & SHELLS

CAFÉ ROYAL CLASSIC FISH PIE  
boiled egg, spinach, mixed greens  
(please allow 30 minutes cooking time)  
18.5

SEASONAL FISH & CHIPS  
pea liquor, tartare sauce, aged salt & vinegar chips  
17.5

GRILLED WHOLE SCOTTISH LOBSTER  
roast garlic butter, rosemary fries  
50

CRAB BISQUE LINGUINI  
Romano peppers, basil, parmesan  
18

MONKFISH & PRAWN CURRY  
coconut, crispy okra, sticky rice  
24

## MAINS

HERB ROAST CHICKEN  
chestnut dumplings, pea, bacon & sage broth  
17

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

SPINACH, PEA & BARLEY RISOTTO (vg)  
vegan ricotta, mint crisps  
15

BEEF CHEEK & SEAWEED COTTAGE PIE  
crispy oyster, apple, bone marrow gravy  
(please allow 30 minutes cooking time)  
19.5

## GRILL

*All Steaks are served with beef dripping chips & watercress salad, choose your sauce or butter from the list below*

100Z SIRLOIN  
26

100Z RIBEYE  
32

COTE DE BOEUF (2 PEOPLE)  
75

VEGAN BURGER (vg)  
smoked cheese, miso & chilli aubergine, rosemary fries  
18

AGED FLANK BURGER  
red Leicester, bread pickles, rosemary fries  
17

*All sauces or butters £2*

BEARNAISE  
ANCHOVY HOLLANDAISE  
BONE MARROW GRAVY

SEAWEED BUTTER  
GARLIC BUTTER  
PINK PEPPERCORN SAUCE

## SIDES

Roasted bone marrow mash & gravy 5.5  
Mixed kale, harissa oil 5.5 (vg)  
Rosemary fries 5 (vg)  
creamed spinach gratin 5.5 (v)

Potato salad, smoked bacon 5.5  
beef dripping chips 5.5  
Truffle Cauliflower Cheese 5 (v)  
Caesar Salad, salted cracker 5.5

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