

# CAFÉ ROYAL

## ALL DAY BRUNCH

<b>Dry Cured Bacon Stottie</b> <i>with a Fried Free Range Hen's Egg</i>	5.95 6.50	<b>Soup of the Day</b> <i>Whipped Butter, Artisan Bread</i>	5.50
<b>Simply Grilled Northumbrian Sausage Stottie</b> <i>with a Fried Free Range Hen's Egg</i>	5.95 6.50	<b>Café Royal Tart of the Day</b> <i>House Salad and French Fries</i>	FROM 8.95
<b>Summer Berry Granola Stack</b> <i>Greek Yoghurt and Wild Flower Honey</i>	5.00	<b>Chargrilled Halloumi, Heirloom Tomato and Basil Salad</b> <i>Herb Croutons, Gazpacho Sauce</i>	9.25
<b>Café Royal One Pot Breakfast</b> <i>Crispy Dry Cured Bacon, Northumbrian Sausages, Hash Brown, Garlic Button Mushrooms, Doreen's Black Pudding, Grilled Vine Tomato, Fried Free Range Egg and Granary Toast</i>	9.95	<b>Sun Blush Tomato, Charred Lemon, Garlic and Crab Linguine</b> <i>Warm Olive Oil Focaccia</i>	8.25/ 15.50
<b>Softly Poached Eggs on Toasted English Muffin</b> <i>Royale - Hot Smoked Salmon</i>	8.25	<b>Roast Chicken Club Sandwich</b> <i>Baby Gem, Beef Tomato, Dry Cured Bacon, Tarragon Mayo, Crispy Chicken Crackling and French Fries</i>	11.50
<b>Benedict - Mustard and Muscovado Glazed Café Royal Ham,</b> <i>Hollandaise</i>	7.95	<b>Hot King Prawn Sourdough Tartine</b> <i>Chilli Chorizo Sausage, Garlic Aioli, Urban Anarchy Farm Salad and French Fries</i>	12.50
<b>Summer Strawberry French Toast</b> <i>Black Pepper Mascarpone, Maple Syrup and Sweet Basil</i>	7.50	<b>Salmon Fishcake</b> <i>Hot Tartar Sauce, Sea Vegetables, Micro Fennel and French Fries</i>	13.50
<b>Kearsley Farm, Matfen Free Range Scrambled Eggs</b> <i>Toasted Wholegrain</i>	6.50	<b>Simply Grilled Northumbrian Sausages</b> <i>Yukkon Gold Buttery Mash, Summer Vegetable Cocotte and Red Wine Sauce</i>	11.50
<b>Add Hot Smoked Salmon</b>	8.25	<b>The Ultimate Steak Sandwich</b> <i>Sirloin Steak, Piquillo Peppers, Balsamic Onion Chutney, Baby Gem Hearts, Crispy Paprika Shallot Rings</i>	13.50
<b>Add Dry Cured Bacon, Chargrilled Vine Tomatoes</b>	7.95	<b>Falafel</b> <i>Summer Beets, Crunchy Waldorf 'Slaw, Toasted Fennel Seed Yoghurt</i>	9.95
<b>Café Royal Omelette of the Day</b> <i>French Fries, Ken Holland's Allotment Salad</i>	FROM 9.95	<b>New York Deli Burger</b> <i>Monty's Aged Cheddar, Chimichurri Peppers, Cool 'Slaw, Sweet Potato Fries and Dill Frickles</i>	12.50
		<b>Classic Aubergine Parmesan Bake</b> <i>Cherry Tomato and Basil Ragout, Popcorn and Pea Shoot Salad</i>	9.50

### VEGETARIANS

Please ask your server about the Chef's  
delicious weekly changing menu

## SIDES - 3.50

French Fries - Sweet Potato Fries - House Salad - Yukkon Gold Buttery Mash - Summer Vegetable Cocotte

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST BUT PLEASE NOTE THAT WE ARE NOT A GLUTEN OR NUT FREE KITCHEN

# CAFÉ ROYAL

## WHITE

	125ML	175ML	250ML	BOTTLE
Pinot Grigio Terre del Noce <i>Italy</i>	3.10	4.50	6.10	17.50
Morande Pionero Sauvignon Blanc <i>Chile</i>	3.10	4.50	6.10	17.50
Aotea Sauvignon Blanc <i>New Zealand</i>	3.45	5.00	6.80	19.50
Deakin Estate Chardonnay <i>Australia</i>				18.50
Chablis J.M. Brocard <i>France</i>				24.00
Sancerre Croix du Roy <i>France</i>				25.00

## RED

Morande Pionero Merlot <i>Chile</i>	3.10	4.50	6.10	17.50
Rioja Tempranillo Valdemar <i>Spain</i>	3.10	4.50	6.10	17.50
Malbec Bodega Norton <i>Argentina</i>				18.00
Deakin Estate Shiraz <i>Australia</i>				18.00
Hooley Dooley <i>Australia</i>				24.00
Jules Taylor Pinot Noir <i>New Zealand</i>				24.00

## ROSÉ

Mánnara Pinot Grigio Rosé <i>Italy</i>	3.10	4.50	6.10	17.50
Zinfandel Blush Beringer <i>California</i>	3.10	4.50	6.10	17.50

## SPARKLING

	200ML BOTTLE	750ML BOTTLE
Prosecco Costaross <i>Italy</i>	6.25	
Prosecco di Valdobbiadene <i>Italy</i>		23.00
Rosé di Salici Brut <i>Italy</i>		23.00
Billecart Salmon N.V. Brut <i>France</i>		38.00
Skinny Prosecco Thompson and Scott <i>Italy</i>	6.25	23.00

## HOT DRINKS

	SMALL	REGULAR
Espresso	1.70	1.90
Filter Coffee		2.50
Americano	2.00	2.50
Cappuccino		2.80
Caffè Latte		2.80
Flat White		2.80
French Press <i>Enjoy our signature house blend in a cafetière for two</i>		5.50
Caffè Mocha		3.10
Macchiato		2.50
Fresh Mint Infused Tea		2.50
Speciality Tea <i>Breakfast, Earl Grey, Peppermint, Four Red Fruits, Jasmine Green Tea</i>		2.50
Hot Chocolate with whipped cream		3.10
Syrup <i>Choose from Vanilla, Caramel, Gingerbread and Hazelnut</i>		0.75

## SOFT DRINKS

Coca-Cola/Diet Coke	2.50
Appletiser	2.50
San Pellegrino <i>Pomegranate and Orange, Blood Orange, Lemon</i>	1.85
Fentimans <i>Ginger Beer, Rose Lemonade</i>	2.60
Belvoir <i>Raspberry, Lemonade, Elderflower, Lime and Lemongrass</i>	2.55
Hildon Water: Still or Sparkling	2.00/3.70

## SPECIALITY DRINKS

Fresh Orange Juice	3.00
Fresh Grapefruit Juice	3.00
Fresh Apple Juice	3.00
Freshly Squeezed Carrot, Orange and Ginger Juice	3.50
Strawberry, Apple and Yoghurt Smoothie	4.00
Raspberry, Orange and Banana Smoothie	4.00
Milkshakes: <i>Banana, Vanilla, Strawberry or Chocolate</i>	4.50
Iced Latte	3.00

### THE SKINNY PROSECCO STORY

Our love of Prosecco compelled us to source Prosecco for those who want to drink something beautifully crafted but with low added sugar. This organic Prosecco has less than 50% of the usual sugar content added in production, so let's raise a glass to this delicious new addition to our wine list!