

# CAFE ROYAL

## Seafood Platter

Selection of fresh seafood, served hot  
Lobster, Oysters, King Scallops, Langoustine, Mussels & Clams  
Cooked in garlic butter, wine & herbs

per person  
35

## Oysters

**Natural** - served with crushed ice and lemon  
**Rockefeller** - on spinach with mornay sauce  
**Kilpatrick** – wrapped in pancetta & drizzled with balsamic  
Hot and Cold Oyster Selection

	1/2 Doz.	Doz.
Natural	11	21
Rockefeller	12	23
Kilpatrick	12	23
Hot and Cold Oyster Selection	13	25

## Mussels

Arbroath smokie, whisky, cream & leeks.  
White wine, shallots, parsley and cream.  
Chorizo, tomato and basil.  
Coconut, chilli, ginger and coriander.

10

**Haggis Bon Bons**, Whisky cream sauce

10

**King Scallops**, black pudding, mustard dressing

12

**Traditional Cullen skink** with Arbroath Smokie

7

**Pork & Cider Pate**, on toast, mustard, oil dressing

7

**Fresh white crab & smoked salmon** on a bed of mixed leaves

9

**Gnocchi** with blue cheese & spinach (V)

8

## Scottish Lobster

choice of garlic butter or Thermidor sauce & triple cooked chips

45

## Scottish Salmon Fillet

on new potatoes, asparagus & hollandaise sauce

19

## Grilled King Scallops

in thermidor sauce with side salad

22

## Cafe Royal Fish Stew

fresh fish & shellfish in a rich tomato & basil sauce

19

## Seabass Fillet

on salmon, clam & mussel risotto

17

## Scottish Monkfish Fillet

Goan tomato & coconut curry with saffron rice

22



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<b>Surf and Turf</b>	40
28 Day Matured Fillet Steak & Half Scottish Lobster, Triple Cooked Chips & Pepper Sauce	
<b>28 Day Matured 7oz Fillet Steak</b>	24
<b>Add to your steak:</b>	
Peppercorn sauce £2 Triple cooked chips £3.50	
<b>Scottish Venison</b>	19
on a bed of braised cabbage with red wine jus	
<b>Scottish Lamb Rump</b>	22
Served pink, with roasted vegetables, rosemary potatoes, red wine & mint jus	
<b>Duo of Duck Breast / Confit Leg</b>	18
Rosemary potatoes, braised red cabbage, garlic & Red wine reduction	
<b>Wild Mushroom Risotto (V)</b>	13
with spinach, parmesan & truffle oil	

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## On The Side

Cabbage, leeks and peas; Rosemary new potatoes; Mashed potatoes; Watercress salad; Vegetables of the day; Braised red cabbage; Triple cooked chips.  
From £3

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<b>Raspberry Cranachan with Toasted Oats &amp; Whisky</b>	7
<b>Vanilla Pod Crème Brûlée</b>	6
<b>Crumble of the Day with Custard or Ice Cream</b>	7
<b>Cheesecake of the Day</b>	7
<b>Farmhouse Ice Cream</b>	6
<b>Chocolate &amp; coconut torte, whipped Cream</b>	7
<b>Cheese Plate</b>	11
Blue Murder, Clava Brie, Applewood cheddar & Black Crowdie, Red Onion Chutney & baked Orkney oatcakes.	