

# CAFE ROYAL

## BAR MENU

FROM THE SEA  
at any time...

### Seafood Platter

Selection of seafood, served hot

Lobster, oysters, king scallops, langoustines & mussels

Clams, cooked in a garlic butter, white wine & fresh herbs

### Oysters

**Natural** - served with crushed ice and lemon.

**Rockefeller** - on spinach with mornay sauce.

**Kilpatrick** - with pancetta and drizzled with balsamic.

Hot and cold oyster selection.

### Fresh Mussels

Arbroath smokie, whisky, cream & leeks.

White wine, shallots, parsley and cream.

Chorizo, tomato and basil.

Coconut, chilli, ginger and coriander.

All served with crusty bread

Taster

29

To Share

55

1/2 Dozen

11

12

12

13

Dozen

21

23

23

25

Small

10

10

10

10

Large

20

20

20

20

### To Start

Traditional Cullen Skink with Arbroath Smokie 7

Pork & Cider Pâté with mustard on toast 7

King Scallops black pudding, mustard dressing 12

Soup of the Day, with rustic bread 6

Smoked Salmon and fresh white crab 9

Gnocchi with blue cheese & spinach 7

### Sandwiches

Every day until 5pm

Brown or white bloomer, mixed leaves, triple cooked chips.

Smoked salmon 6.50

Mixed leaves, capers  
& mayonaise

Sirloin steak 7.50

With red onion

Chicken Breast 7

Applewood cheddar, bacon  
& mayo

Cheddar cheese 6

Onion chutney

# CAFE ROYAL

## BAR MENU

### Main Event

<b>Duck Leg Confit</b>	14	<b>Cafe Royal Fish Stew</b>	19
Braised red cabbage, rosemary potatoes, port & red wine jus		Fresh seafood in a rich tomato & basil sauce	
<b>Scottish Salmon &amp; Caper Fishcakes</b>	13	<b>8oz Aged Black Angus Sirloin Steak</b>	16
With wilted spinach, poached egg & smoked hollandaise		Served with triple cooked chips, tomato & dressed leaves	
<b>Slow Cooked Scottish Beef Pie</b>	14	<b>Crab Tagliatelle</b>	13
With creamy mashed potatoes		Fresh crab, chorizo & prawns, tomato & basil sauce	
<b>Pork Sausages &amp; Mash</b>	11	<b>Haggis, Neeps &amp; Tatties</b>	11
With red wine & onion gravy		With whisky, mustard & cream sauce	
<b>Scottish Lobster</b>	45	<b>Scottish Battered Haddock &amp; Triple Cooked Chips</b>	14
Choice of garlic butter or Thermidor sauce & triple cooked chips		Served with garden peas & tartare sauce	
<b>Wild Mushroom &amp; Spinach Risotto (v)</b>	13	<b>Aged Black Angus Fillet Steak &amp; Half Scottish Lobster</b>	40
With spinach, parmesan & truffle oil		Triple cooked chips & pepper sauce	
<b>Scottish Salmon Fillet</b>	15	<b>Seabass Fillet</b>	17
New potatoes, asparagus, smoked hollandaise sauce		On salmon, clam & mussel risotto	
<b>Rump Steak Burger</b>	12		
Brioche bun, mixed leaves, tomato & triple cooked chips			

£0.50  
SIDE

from £2.85

Garlic Bread • Homemade Onion Rings • Triple Cooked Chips  
Braised Red Cabbage • Mixed Leaves Salad • Cabbage, Leeks & Peas  
Mashed Potato • Green Beans & Sugar Snaps

### DESSERTS

<b>Raspberry Cranachan</b>	7	<b>Farmhouse Ice Cream</b>	7
With toasted oats and whisky		<b>Belgian Chocolate Brownie</b>	7
<b>Vanilla Pod Crème Brûlée</b>	6	Vanilla ice cream	
<b>Cheesecake of the Day</b>	7	<b>Cheese Plate</b>	11
<b>Crumble of the Day</b>	7	Blue Murder, Clava Brie, Applewood Cheddar & Black Crowdie with red onion chutney and baked Orkney oatcakes	
With custard or ice cream			