



DRINKS MENU

CHAMPAGNES

	150ml glass	Bottle Magnum
Piper Heidsieck Brut NV	10.55	48.00
Billecart Salmon Brut NV		61.50
Taittinger Brut NV	14.10	66.75
Louis Roederer Brut Premier NV		71.00 128.75
Bollinger Special Cuvée NV		76.00 148.00
Taittinger Prelude NV		85.00
Bollinger La Grande Année 2000		136.00
Krug Grande Cuvée NV		199.50

SPARKLING

Prosecco di Valdobbiadene Brut, Veneto, Italy	6.40	29.25
Chapel Down Pinot Reserve, Kent, England 2004		39.00

ROSÉ

Taittinger Rosé	15.65	76.75
Billecart Salmon Rosé		81.25
Laurent Perrier Rosé		92.75 180.00

WINES

WHITE

	175ml glass	500ml carafe	Bottle
Sauvignon Blanc, Domaine de Ribaute, Languedoc, France 2009	4.55	12.20	17.50
Chardonnay, Grant Burge, Barossa, Australia 2009	5.25	14.30	20.15
Chenin Blanc, Mulderbosch, Stellenbosch, South Africa 2008	6.10	17.00	23.80
Pinot Grigio, Terra Alpina, Riff, Venetie, Italy 2008	6.90	19.05	27.60
Sauvignon Blanc, Hunters, Marlborough, New Zealand 2008	7.75	21.10	30.70
Mâcon La Roche Vineuse, Domaine Alain Normand, Burgundy, France 2008	8.45	22.85	33.95
Sancerre, La Vigne Blanche, Henri Bourgeois Loire Valley, France 2008	9.50	26.45	38.75
Chablis, Cote de Lechet, Bernard Defaix, Burgundy, France 2008	11.70	32.75	47.75

ROSÉ

Cabernet Sauvignon Rosé, La Grande Courtade, Languedoc, France 2009	7.25	17.00	23.90
Les Domaniers Rosé, Provence, France 2008	8.00	22.25	31.80

RED

Merlot, St Bernard, Languedoc, France 2009	4.55	12.20	17.50
Casa do Lago Tinto, Estremadura, Portugal 2006	5.25	14.30	20.15
Cabernet Sauvignon Reserve, Tres Palacios, Maipo Valley, Chile 2008	6.35	17.00	24.95
Valpolicella Classico, Allegrini, Veneto, Italy 2009	6.65	19.65	26.50
Syrah, Porcupine Ridge, Coastal Region, South Africa 2009	7.15	20.45	28.70
Rioja Reserva, Cunedé, Spain 2005	8.45	23.90	34.50
Givry Sous La Roche, Michel Sarrazin Burgundy, France 2007	10.10	28.90	43.10
St Emilion Grand Cru, Château Gachon Bordeaux, France 2006	11.70	32.40	46.75

DESSERT & PORT

	100ml glass	Bottle
NV Muscat de Rivesaltes Domaine Lerys Rousillon, France	8.50	40.25
Castelnaud du Suduiraut, Bordeaux, France, 2002	12.80	90.15
Graham's Late Bottle Vintage 2003	6.40	46.35
Dow's Quinta de Bomfin 1996 vintage Port	10.60	79.55

Extended list of fine wines available on request. Vintages subject to change.

GRAND CAFÉ COCKTAILS 9.75

Bellini - White peach purée, peach liqueur & Prosecco

Rex's Mary - Smirnoff Black, special spiced mix & tomato juice

Martini - Ciroc vodka or Tanqueray 10, served dry or dirty, garnished with an olive, twist of lemon, lime or orange

Pimm's Cup - Fresh seasonal fruits mixed with Pimm's & completed with lemonade

Mojito - Fresh lime & mint muddled, topped up with Rum & finished with a dash of soda water

Negroni - Campari, Tanqueray 10 gin & Martini Rosso blended to perfection garnished with large orange peel, served over ice in an old fashioned glass

Margarita - Don Agustin tequila, shaken with Cointreau and fresh lime served in a chilled martini glass

Daiquiri - Bacardi Superior, fresh lime juice, sugar, shaken and served in a chilled martini glass

Mint Julep - Fresh mint & brown sugar crushed, married with Wild Turkey, served over crushed ice

NON ALCOHOLIC

4.65

Pomegranate Lights - Pomegranate, soda, mint & bitters

Lemon, Lime & Bitters - Lemonade, lime cordial, fresh lime juice & bitters

Citron Pressé - Soda, fresh lemon juice & sugar syrup

REX Berry Nice Punch - Blackberries, raspberries & strawberry shaken with cranberry juice & sweetened with Grenadine

BEERS & CIDER

Heineken (Holland)	4.35
Asahi (Japan)	4.35
Hoegaarden (Belgium)	4.35
Guinness (Ireland)	4.35
Magners Original Cider (Ireland)	4.75
Viru (Estonia)	4.75

MINERALS

Freshly squeezed orange	4.00
Fresh apple, tomato, ruby grapefruit	3.45
Cranberry	2.70
Pomegranate	2.70
Bottled Coca Cola, diet Coca Cola	3.00
Lemonade	2.70
Tonic, Slim Line Tonic	2.70
Dry Ginger Ale, Ginger Beer	2.60
Mixers	1.35
Still, Sparkling Water	Glass 1.90 Bottle 4.00

COFFEES, TEAS & INFUSIONS

Americano	2.95
Espresso	2.70
Double Espresso	3.70
Café Latte, Cappuccino	3.15
Hot Chocolate	3.15
Teas - English Breakfast, Earl Grey, Darjeeling	2.95
Herbal Teas - Camomile, Peppermint, Green Tea, Forest Berries Lemongrass & ginger	2.95
White tea	4.75
Infusions - Lemon, ginger and honey, Passion fruit, ginger & raspberry, Fresh mint, ginger, lime & honey	3.20

Your bill will be left open for you to leave a tip at your discretion. For groups of 8 people or more, a discretionary service charge of 12.5% will be added. Prices include VAT at the current rate.

Royal Exchange Grand Cafe complies with the hospitality industry's voluntary code of practice.



GRAND CAFÉ MENU

BREAKFAST

SERVED FROM 8AM UNTIL 11AM

VIENNOISERIE

Artisan breads & pastries from Stuart Powell

Croissant, Pain au raisin, Pain au chocolat, Fruit Danish each at 1.50

BAKERY BASKET 5.00

Croissant, pain au raisin, pain au chocolat, fruit Danish, butter & preserves

COOKED

Toasted bacon bap, HP sauce or ketchup 4.65
Portobello mushrooms on toast 5.40
Two free-range eggs on toast - scrambled, poached or fried 5.95
Eggs Benedict - York ham, brioche muffin, hollandaise 8.00
Eggs Royal - Smoked salmon, brioche muffin, hollandaise 9.00
Smoked salmon & scrambled eggs on toast 9.00
Roast vine tomatoes on toast 4.35
Buttered crumpets - Jam or marmite 4.35
Toast & butter with a selection of marmalade & preserves 2.70

THE ROYAL EXCHANGE BREAKFAST 11.30

Free range eggs, dry cured bacon, Portobello mushrooms, roast tomato, Cumberland chipolatas & toast

With a glass of Prosecco 17.00

FRUIT, CEREALS & YOGHURT

Seasonal fresh fruit platter 6.70
Greek yoghurt with berries & honey 4.90
Royal Exchange Granola, banana & yoghurt 5.45
House Muesli 4.35
Bran Flakes 3.85

SMOOTHIES 4.35

Berry crush - pineapple, strawberry & raspberry
Nutty banana - banana, walnuts & chocolate
Oats so lush - banana, raspberry & oats with milk or soya & honey, maple or agave syrup

PICK ME UP'S

Virgin Mary 5.95
Bloody Mary 9.30
Bellini 9.50

ALL DAY DINING

SERVED 12.00PM UNTIL 10.00PM

STARTERS

Gratinated Normandy onion soup 6.50
Shellfish, lemongrass & ginger broth 7.50
Charcuterie, pickles & walnut bread 10.25
Heirloom tomato, sweet red onion & crottin galette 7.50
Pork rillette, apple chutney, toast & pickles 6.50
Sautéed scallops with fennel purée & crisp pancetta 9.00
Sautéed foie gras with pommes amandine, honey roast pear 10.75
Beetroot cured salmon, horseradish yoghurt, celery and apple 8.25

SANDWICHES

Lobster & avocado, lettuce, brioche roll 18.50
Royal Exchange hamburger, relish, hand cut chips 11.50
with smoked applewood cheese & crisp pancetta 13.95
Hot salt beef on rye, gherkins, English mustard 10.80
Smoked salmon, cream cheese & chive bagel 11.10
with shaved red onions
Baguette with char-grilled marinated Portobello mushrooms & blacksticks blue 9.25

PASTA & EGGS

English asparagus, poached egg & hollandaise 7.25/12.00
Hot Scotch egg, tartar sauce 5.50
Broad bean & artichoke risotto, mascarpone & truffle oil 8.50/13.50
Pappardelle with ragout of braised rabbit, porcini & thyme 7.00/13.00
Lasagne Bolognese 13.00

SHELLFISH BAR

Jersey AA rock oysters twelve 18.55 nine 13.90 six 9.25
served with shallot vinegar, rye bread

Fresh Dorset crab with avocado, tomato & chives 10.25
Prawn Cocktail 6.95
Scottish langoustine, mayonnaise 17.50
Char-grilled tiger prawns, shaved fennel salad Three 11.50 Five 15.50 & aioli

THE ROYAL EXCHANGE SEAFOOD PLATTER

8 oysters, prawns, 4 langoustines & dressed crab 42.00
for two to share
With a bottle of Piper Heidsieck NV Champagne 84.50

SALADS

Classic Caesar 9.50
Grilled chicken Caesar 12.85
Mixed leafs, smoked beetroot, sprouting lentils, 7.50/12.00
French beans & pumpkin seeds
Prosciutto di San Daniele, black figs, rocket, Parmesan crisp 12.50
Heirloom tomato, buffalo mozzarella & basil 7.50/12.00
Char-grilled marinated squid, roasted red peppers, basil, tapenade dressing 10.50

MAIN COURSE

Steak and Guinness pie, mash & sugar snap peas 12.50
Deep-fried cod, chips, minted peas & tartare sauce 12.85
Poached halibut, shellfish & saffron broth, new potatoes, asparagus & chervil 16.50
Navarin of lamb with confit new seasons garlic & mint 15.00
Roast breast of Guinea fowl, choux farcie, fondant potato, grapes & Madeira 14.50
Char-grilled sirloin steak, chips, béarnaise 20.75
Char-grilled fillet of seabream, borlotti beans, baby artichokes, cherry tomato & olive vinaigrette 13.50

SIDES

Selection of bread & butter 3.75
Cordoba olives 4.20
Hand cut chips 3.95
Mashed potatoes 3.75
Buttered Chantenay carrots 3.50
Mixed leaf salad 4.90
French beans 3.85
Sugar snap peas 3.50

DESSERTS

Trio of blood orange (jelly, crème brulee, parfait) 7.00
Passion fruit delice 6.00
Bay leaf crème brulee with roasted figs 6.00
Bavarian cream with English strawberry's & shortbread 7.00
Chocolate nemesis, crème fraiche 6.50
Seasonal sorbets & ice-creams 4.90
Selection of British artisan cheeses 9.00
Please ask for today's selection

AFTERNOON TEA

SERVED FROM 3.00PM UNTIL 6.00PM

Traditional English fruit cake 4.15
Tarte du Jour 5.15
Baked cheesecake 5.40
English crumpets, butter & jam 4.35
Fruit scones, strawberry jam & clotted cream with teas 9.95

Your bill will be left open for you to leave a tip at your discretion.
For groups of 8 people or more, a discretionary service charge of 12.5% will be added.
Prices include VAT at the current rate.
Royal Exchange Grand Cafe complies with the hospitality industry's voluntary code of practice.