



GRAND CAFÉ MENU

BREAKFAST

SERVED FROM 8AM UNTIL 11.30AM

VIENNOISERIE

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

CITY CONTINENTAL BREAKFAST 9.50

Bakery basket, choice of toast, tea or coffee, butter and a selection of marmalade and preserves

COOKED

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| Ham and gruyere French toast | 6.00 |
| Toasted bacon bap | 5.50 |
| Baked field mushrooms, poached eggs, brioche muffin, hollandaise | 7.50 |
| Two free-range eggs on toast - scrambled, poached or fried | 6.50 |
| Eggs Benedict - York ham, brioche muffin, hollandaise | 8.50 |
| Eggs Royal - Smoked salmon, brioche muffin, hollandaise | 9.50 |
| Smoked salmon and scrambled eggs on toast | 9.50 |
| Buttered crumpets - Jam or marmite | 4.20 |
| Toast and butter with a selection of marmalade and preserves | 3.00 |

THE ROYAL EXCHANGE BREAKFAST 11.50

Free range eggs, dry cured bacon, Portobello mushrooms, roast tomato, Cumberland chipolatas and toast
With a glass of Prosecco 17.00

FRUIT, CEREALS and YOGHURT

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| Seasonal fresh fruit plate, crème fraiche | 7.00 |
| Greek yoghurt, cherry compote and hazelnut crunch | 5.50 |
| Cranberry and pistachio granola, Greek yoghurt | 5.50 |
| House Muesli | 4.50 |
| Porridge with banana and honey | 5.00 |

SMOOTHIES 4.50

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

PICK ME UP'S

| | |
|-----------------|------|
| Virgin Mary | 5.95 |
| Karlsson's Mary | 9.95 |
| Bellini | 9.95 |

ALL DAY DINING

SERVED 12.00PM UNTIL 10.00PM

STARTERS

| | |
|--|-------|
| Butternut squash soup, crisp sage and parmesan | 6.50 |
| Fillet of red mullet, lobster, tomato and basil fumet | 9.50 |
| Dried tomato, ricotta and marjoram tartlet | 8.00 |
| Rabbit and foie gras galantine, leeks, salsify, vanilla, crisp pancetta | 8.50 |
| Smoked mackerel fishcake, soft boiled quail egg, radishes, herb mayonnaise | 8.50 |
| Charcuterie, celeriac remoulade and pickled walnuts | 11.50 |

SANDWICHES

| | |
|---|----------------|
| Lobster and avocado, lettuce, brioche roll | 18.50 |
| Royal Exchange hamburger, relish, hand cut chips with smoked applewood cheese and crisp pancetta | 12.50 13.95 |
| Hot salt beef on rye, gherkins, English mustard and beetroot relish | 12.25 |
| Smoked salmon, cream cheese and chive bagel with pickled cucumber salad | 11.50 |
| Roasted courgettes, red onions and peppers, buffalo mozzarella in ciabatta | 9.50 |

PASTA and EGGS

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|---|------------|
| Chorizo Scotch egg, mixed bean salad, aioli | 6.50 |
| Baked duck eggs with sautéed button mushrooms, salsify, rocket and truffle oil | 10.00 |
| Scallop and crab tortellini, tomato butter sauce | 9.00/15.50 |
| Risotto Bianco with sautéed wild mushrooms, spinach and roast garlic velouté | 9.00/14.00 |
| Lasagne Bolognese | 7.50/13.00 |

SHELLFISH BAR

twelve nine six

| | | | |
|---|-------|-------|-------|
| Jersey AA rock oysters <i>served with shallot vinegar, rye bread</i> | 20.00 | 15.50 | 11.00 |
| Prawn Cocktail | | | 8.50 |
| Scottish langoustine, mayonnaise | | | 19.00 |
| Royal exchange dressed crab | | | 11.50 |
| Moules marinières, chips and aioli | | | 14.00 |

THE ROYAL EXCHANGE SEAFOOD PLATTER

| | | | |
|---|--|----------------|-----------------|
| Jersey AA rock oysters, prawns, razor clams, langoustines and dressed crab | | for 1 21.00 | for 2 42.00 |
| With Piper Heidsieck NV Champagne | | Glass 28.00 | Bottle 84.50 |

SALADS

| | | |
|---|--|------------|
| Classic Caesar | | 10.00 |
| Grilled chicken Caesar | | 12.85 |
| Nicoise salad with rare char-grilled yellow fin tuna | | 8.50/15.50 |
| Chicory, gorgonzola and pear, honey roasted walnuts | | 8.00/13.00 |
| Marinated braised octopus, chorizo, roast red onions, capers and peppers | | 7.50/13.50 |
| Beef Carpaccio, watercress, golden beetroot, French beans, horseradish yoghurt, parsnip crisps | | 9.50/15.50 |

MAIN COURSES

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|---|--|-------|
| Deep-fried cod, chips, minted peas and tartare sauce | | 13.50 |
| Poached halibut with mouclade, leeks and parsley | | 17.00 |
| Roast fillet of salmon, purple sprouting broccoli, blood orange butter sauce | | 13.50 |
| Honey glazed duck breast, pommes almandine, lavender poached pear | | 15.50 |
| Trio of pork, celeriac purée, Savoy cabbage, caramelized apple | | 13.50 |
| Navarin of lamb, seasonal vegetables, mint | | 14.50 |
| Char-grilled sirloin steak, chips, béarnaise | | 21.50 |

SIDES

| | | |
|-------------------------------|--|------|
| Selection of bread and butter | | 3.25 |
| Cordoba olives | | 4.50 |
| Hand cut chips | | 4.00 |
| New potatoes | | 3.50 |
| Mash potatoes | | 3.50 |
| Purple sprouting broccoli | | 3.50 |
| French Beans | | 3.50 |
| Braised Savoy cabbage | | 3.50 |
| Tomato and rocket salad | | 4.25 |
| Mixed leaf salad | | 4.25 |

DESSERTS

| | | |
|--|--|------|
| Chocolate and cherry delice, candid pistacchios | | 7.00 |
| Blood orange gratin, Grand Marnier sabayon, sorbet | | 6.75 |
| Pumpkin seed flapjack with rhubarb, gingerbread ice cream | | 6.00 |
| White chocolate parfait, roasted peaches and sesame brittle | | 7.00 |
| Apple and pecan nut charlotte with custard | | 6.50 |
| Seasonal sorbets and ice creams | | 4.75 |
| Selection of artisan cheeses, quince jelly, fennel and sultana bread | | 9.50 |

TEA and CAKES

SERVED FROM 3.00PM UNTIL 6.00PM

| | | |
|---|--|-------|
| Traditional English fruit cake | | 4.50 |
| A selection of Macaroons | | 5.00 |
| Chocolate and walnut brownie | | 5.00 |
| Apple cake | | 4.50 |
| Baked cheesecake with raspberries | | 5.50 |
| Madeline | | 4.50 |
| Buttered crumpets - Jam or marmite | | 4.20 |
| Fruit scones, strawberry jam and clotted cream with tea | | 10.50 |

Please note a discretionary service charge of 12.5% will be added to your total bill.
Prices include VAT at the current rate.



DRINKS MENU

CHAMPAGNES

| | 125ml glass | Bottle | Magnum |
|---|----------------|--------|--------|
| Piper Heidsieck Brut NV | 10.50 | 50.00 | |
| Billecart Salmon Brut NV | | 64.00 | |
| Laurent Perrier Brut NV | 13.50 | 65.00 | |
| Taittinger Brut NV | | 69.00 | |
| Louis Roederer Brut Premier NV | | 73.00 | 135.00 |
| Bollinger Special Cuvée NV | | 77.00 | 152.00 |
| Taittinger Prelude NV | | 87.00 | |
| Bollinger La Grande Année 2002 | | 115.00 | |
| Moët & Chandon, Cuvée Dom Perignon 2002 | | 160.00 | |
| Krug Grand Cuvée NV | | 176.00 | |

SPARKLING

| | | | |
|---|------|-------|--|
| Prosecco di Valdobbiadene Brut, Veneto, Italy | 6.50 | 30.00 | |
| Chapel Down Pinot Reserve, Kent, England 2004 | | 39.00 | |

ROSÉ

| | | | |
|----------------------------------|-------|-------|--------|
| Taittinger Brut Prestige Rosé NV | | 79.00 | |
| Billecart Salmon Rosé NV | | 83.00 | |
| Laurent Perrier Rosé NV | 19.50 | 95.00 | 180.00 |

WINES

| | 175ml glass | 500ml carafe | Bottle |
|---|----------------|-----------------|--------|
| WHITE | | | |
| Garganega Torre del Falasco, Veneto, Italy 2010 | 4.50 | 12.50 | 18.50 |
| Sauvignon Blanc, Montes, Curico, Chile 2011 | 5.50 | 15.00 | 22.00 |
| Pinot Grigio delle Venezie Cortegiara, Veneto, Italy 2011 | 6.50 | 17.00 | 24.00 |
| Chardonnay, Bon Vallon de Westshof, Robertson, South Africa 2011 | 6.70 | 17.50 | 25.50 |
| Chenin Blanc, Original, Raats, Stellenbosch, South Africa 2011 | 7.00 | 18.50 | 27.00 |
| Grüner Veltliner Federspiel, Terrassen, Domäne Wachau, Austria 2010 | 7.30 | 20.00 | 29.00 |
| Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand 2011 | 7.80 | 22.00 | 32.50 |
| Riesling, Trocken Dreissigacker, Germany 2010 | 9.00 | 25.00 | 36.00 |
| Chablis, William Fèvre, Burgundy, France 2010 | 9.50 | 26.50 | 39.00 |
| Pouilly Fuissé, Tradition, 2009 Domaine des Vieilles Pierres, Burgundy, France | 12.50 | 33.00 | 49.00 |

ROSÉ

| | | | |
|---|------|-------|-------|
| Cabernet Sauvignon Rosé, La Grande Courtade, Languedoc, France 2010 | 7.40 | 17.40 | 24.50 |
| Côtes de Provence Rosé, Château Riotor, Provence, France 2010 | 8.20 | 23.00 | 34.00 |

RED

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|--|-------|-------|-------|
| Barbera del Piemonte Amonte, Cantine Volpi Piemont, Italy 2009 | 4.50 | 12.50 | 18.50 |
| Merlot Classico, Vine Ventiaquero, Central Valley, Chile 2010 | 5.50 | 15.00 | 22.00 |
| Bordeaux Blend, Klein Steenberg, Constantia, South Africa 2010 | 6.50 | 17.00 | 24.00 |
| Cabernet Sauvignon Reserve, Tres Palacios, Maipo Valley, Chile 2009 | 7.00 | 19.00 | 28.00 |
| Malbec, 'Famiglia Bianchi' Valentin Bianchi, Mendoza, Argentina 2009 | 7.70 | 21.50 | 32.00 |
| Fleurie, Château de Raousset, Beaujolais, France 2010 | 8.20 | 23.00 | 34.00 |
| Rioja Reserva, Cune, Spain 2007 | 9.00 | 25.00 | 36.00 |
| Pinot Noir Yealands, Marlborough, New Zealand 2010 | 9.50 | 26.50 | 39.00 |
| Saint Emilion, Château Gachon, Bordeaux, France 2007 | 12.50 | 33.00 | 49.00 |

DESSERT AND PORT

| | 100ml glass | Bottle |
|---|-------------|--------|
| NV Muscat de Rivesaltes Domaine Lerys Rousillon, France | 8.50 | 40.00 |
| Castelnaud du Suduiraut, Bordeaux, France, 2002 | 9.00 | 65.00 |
| Graham's Late Bottle Vintage 2005 | 6.50 | 47.00 |
| Dow's Quinta de Bomfin 1999 vintage Port | 9.50 | 68.50 |
| Blandy's 10 yrs Verdelho Madeira | 11.50 | 65.00 |

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

GRAND CAFÉ COCKTAILS 10.00

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

Southside - Sipsmith gin shaken with fresh mint & lemon juice served in a chilled martini glass

Last word - Equal part of Sipsmith gin, Maraschino cherry, Chartreuse green and lime juice served in a chilled martini glass

Charles Chaplin - Sipsmith sloe gin infused with Apricot brandy and fresh lemon juice served in a chilled martini glass

Chocolate Martini - Sipsmith vodka shaken with Mozart Dark & White chocolate liqueur, served in a chilled Martini Glass

Mojito - Fresh lime, mint and sugar, muddled together, topped up with Havana 3 yrs old

Raspberry Collin's - Sipsmith vodka and crème de framboises shaken with fresh raspberries, compliment the mix of lemon juice, sugar & soda, served long over ice

Dark 'N' Stormy - Gosling's black seal rum shaken with lime, ginger and sugar topped with ginger beer served long over ice

Bramble - Tanqueray gin, freshly squeezed lemon juice and sugar syrup shaken all together and laced with Crème de mure, served over crushed ice

Mai Tai - A mix of white, gold & dark rum shaken along with lime juice Orgeat and Cointreau, served over cube ice

NON ALCOHOLIC 4.80

Pomegranate Lights - Pomegranate, ginger ale & mint

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

Citron Press - Soda, fresh lemon juice & sugar syrup

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

BEERS and CIDER

| | |
|---------------------------------------|-------|
| Peroni (Italy) | 4.50 |
| Asahi (Japan) | 4.50 |
| Sagres (Portugal) | 4.50 |
| Hoegaarden (Belgium) | 4.50 |
| Lefte Brune (Belgium) | 4.75 |
| Viru (Estonia) | 4.50 |
| Aspall Draught cider (England) 500 ml | 6.50 |
| Estrella Inedit (Spain) 750 ml | 12.00 |

MINERALS

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|--------------------------------------|-----------------------------|
| Freshly squeezed orange | 4.00 |
| Fresh apple, tomato, ruby grapefruit | 3.50 |
| 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 |
| Still, Sparkling Water | Glass 1.50 Bottle 4.00 |

COFFEES, TEAS and INFUSIONS

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|--|------|
| Americano | 2.95 |
| Espresso | 2.95 |
| Double Espresso | 3.50 |
| Café Latte, Cappuccino | 3.50 |
| Hot Chocolate | 3.50 |
| Teas - English Breakfast, Earl Grey, Darjeeling | 2.95 |
| Herbal Teas - Camomile, Peppermint, Green Tea, Forest Berries Lemongrass & ginger | 3.20 |
| Infusions - Lemon, ginger and honey, Passion fruit, ginger and raspberry, Fresh mint, ginger, lime & honey | 3.20 |

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