

BREAKFAST

CONTINENTAL

£
26.00

Freshly squeezed orange
or grapefruit juice
Fresh fruit salad
Brown or white toast
Freshly baked morning pastries
Tea or coffee

ENGLISH

32.00

Freshly squeezed orange or grapefruit juice
Two eggs (fried, poached or scrambled)
Streaky and back bacon
Cumberland sausage
Black pudding, field mushroom and
plum tomato
Brown or white toast
Freshly baked morning pastries
Tea or coffee

EGGS

Fried, poached, boiled or scrambled	12.00
Eggs Benedict	19.00
Fried with Wiltshire ham or black pudding	15.00
Scrambled eggs with smoked salmon	21.00
Omelette with cheese, ham mushroom or tomato	16.00
Eggs Royal	22.00

HOTEL CAFÉ ROYAL SPECIALS

Iberico ham Benedict	24.00
London Cure smoked salmon plate	15.00
French toast with berries or streaky bacon	17.00
Tomato, cucumber & avocado salad	12.00
Continental meat platter	15.00
Waffles or pancakes with maple syrup and berries	17.00
Poached eggs & avocado on rye bread	18.00
Continental cheese platter	15.00
Smoked salmon, avocado & cream cheese bagel	17.00

EXPRESS

18.00

Freshly squeezed orange juice
Natural yoghurt
Granola
Fresh fruit salad
Freshly baked morning pastry

Tea or coffee

MUESLI & CEREALS

Gluten-free muesli with raisins	10.00
Gluten free porridge	10.00
Porridge with salt or sugar	10.00
Porridge with berries or banana	10.00
Selection of cereals	6.00

FRUITS

Exotic fruit salad	12.00
Mixed berries	12.00
Fresh sliced fruit plate	12.00
Mango and papaya plate	14.00

SIDES

Baked beans	6.00
Grilled field mushrooms	6.00
Plum tomatoes	6.00
Hash browns	6.00
Sliced avocado	6.00

FROM THE COUNTER

Selection of Danish pastries	9.00
Bircher muesli jar	6.00
Home-made granola with Greek yoghurt and berry compote	8.00

Please note that some of our dishes may contain allergens. For further information please ask your waiter.
VAT is included at the current rate. A discretionary 12.5% service charge will be added to your bill.

DESSERTS AND PÂTISSERIE

SWEET CRÊPES

Lemon and sugar	10.00
Suzette	10.00
Seasonal berries	12.50

DESSERTS

CITRUS GARDEN

Mini mandarins, kalamansi jelly, orange Cointreau foam, almond ice cream	9.00
--	------

BLACK FOREST PROFITEROLES

Choux buns with cream cheese ice cream, cherry jelly, warm chocolate cherry sauce	9.00
---	------

CHESTNUT & COFFEE PAVLOVA

Meringue nest filled with chestnut ice cream, coffee whipped ganache, poached pears and quince sauce	9.00
--	------

PETITS GÂTEAUX

Salted caramel choux	3.50
Dark chocolate choux	3.50
Lemon meringue choux	3.50
Paris brest	4.50
Chocolate éclair	5.00
Mango passionfruit éclair	5.00
Coffee opera	5.00
Pear & almond tart	5.50
Cherry bakewell tart	5.50
Vanilla berry tart	5.50
Hazelnut dacquoise	5.50
Raspberry millefeuille	5.50
Large Paris brest	5.50
Palet d'Or	6.50
Lemon drizzle slice	5.00
Victoria sponge slice	5.00
Pistachio lemon slice	5.00

JARS

£6 each

Chocolate orange
Black forest
Apple blackberry crumble
Sticky toffee pudding

AFTERNOON TEA (Available from midday to 6pm)

Papillon cream tea	
Plain or fruit scones, strawberry jam and clotted cream.	
Served with tea or coffee of your choice	14.00
With a glass of Laurent Perrier N.V.	22.00
With a glass of Laurent Perrier, Rosé	32.00

—

Papillon afternoon tea	
Choice of two light sandwiches, plain or fruit scones, strawberry jam and clotted cream, choice of two cakes	
from the counter. Served with tea or coffee of your choice	32.00
With a glass of Laurent-Perrier N.V.	42.00
With a glass of Laurent-Perrier, Rose	52.00

