



Founded by a Mr John Ambrose in 1817 and designed by local architect Robert Patterson in 1862, the Café Royal was originally built to be a showroom for the latest in gas and sanitary fitting!

In keeping with Edinburgh's tradition the Café Royal has its very own ghost. Verified by our customers the spectre is known to call out a person's name, only to vanish when they turn around.

† Approximate uncooked weight. (v) These dishes are suitable for vegetarians, whilst we take every care to preserve the integrity of our vegetarian products we must advise that these products are handled in a multi-kitchen environment. All items are subject to availability. We cannot guarantee that our products do not contain traces of nuts and/or seeds. Fish dishes may contain bones. We accept all major credit cards or debit cards supported by a valid PIN, personal cheques up to the value of the guaranteed card and cash.

19 West Register Street
Edinburgh
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Today's Restaurant Menu

To Start

Stornoway black pudding and apple gratin £4.65
Cullen skink with Arbroath smokie £5.25
Classic Scottish smoked salmon with lemon mayonnaise £7.95
Goat's cheese and pine nut melt with beetroot chutney (v) £5.75

To share

Café Royal seafood platter for one £22.95
(Scottish seafood and shellfish for two £39.95
including lobster, langoustines, scallops, smoked salmon, oysters and prawns)

Fresh oysters

	½ doz	1 doz
Natural – served on crushed ice with lemon	£9.25	£17.95
Rockefeller – on spinach with mornay sauce	£9.75	£18.75
Kilpatrick – wrapped in bacon, grilled and drizzled with balsamic	£9.75	£18.75
Of the Day – ask server for today's delight	£9.75	£18.75

Fresh Mussels

	½ kg	1kg
White wine, shallots, parsley and cream	£7.95	£14.25
Tomato, chilli, red onion and coriander	£7.95	£14.25
Cider and pear	£7.95	£14.25
Of the Day – ask server for today's marvel	£7.95	£14.25

Main Dishes

Café Royal fish fricassee £14.25
Farm assured chicken breast with baby leeks & forest mushroom salad £12.95
Roasted mushroom & artichoke tart with orange & Arran mustard dressing (v) £10.95
Seared Scottish scallop and Stornoway black pudding with pesto mash £19.95
Shoulder of Scottish lamb with pearl barley broth £14.95

From the Smoker

Freshly smoked Scottish haddock with poached egg and champagne sauce £10.95
Freshly smoked farmed Scottish Venison with blue berries and red cabbage £17.95
Freshly smoked salmon with horseradish butter and roasted vine tomatoes £17.95

From the Char grill

Scottish Fish and Seafood

Lobster £24.95
Langoustine £21.95
Darne of Salmon £15.95
All served with Café Royal butter sauce

35 Day Matured Scottish Beef

8oz Fillet £21.95
12oz Black & Gold Rib eye £19.95
8oz Sirloin £15.25
All served with Arran mustard butter

Side Orders

Bowl of chips £2.75	Mashed potato £2.75
Pod vegetables £2.75	Red cabbage £2.75
Side Salad £2.75	Béarnaise sauce £1.75

Desserts

Plum cranachan with heather honey and oats £5.25
White chocolate and raspberry tart £5.25
"Auld Alliance" apple tartan £5.25
Warm chocolate, fruit and nut pudding £5.25
Cornish ice cream with home made shortbread £4.25
Celtic cheese plate with oatcakes and damson chutney £6.75

A selection of freshly made coffee & speciality teas



History of the Café Royal

The first Café Royal in Edinburgh was founded by Mr John Ambrose and opened in 1826 at 1 Register Place, across the road from the present building. It previously was a tavern, serving coffee and wine, as well as beer and spirits and equipped with ample dining rooms which specialised in oysters. In 1861 all the properties in the area were sold to Robert Hume, a plumber, who then proceeded to demolish all the old, original buildings.

Work started on the present building in 1861. It was originally built to be a showroom for the latest in gas and sanitary fittings, but it is doubtful that it ever accommodated any baths or sinks!

On 8th July 1863 the Café Royal moved to its new location in this stylish Parisian building, which was designed by local architect Robert Paterson.

A glorious example of Victorian and Baroque, little has changed since then.

Entering the Café Royal is like taking a step back in time. Elegant stained glass and fine late Victorian plasterwork dominate the building. Irreplaceable Doulton ceramic murals, painted by John Eyre, adorn the walls in both the restaurant and bar. These were purchased by an early licensee J. McIntyre Henry from the 1886 International Exhibition of Industry, Science and Art, which was held on Edinburgh's meadows.

Since opening, the Café Royal has passed through the hands of many owners, although none have threatened the uniquely Victorian atmosphere. None, that is with the exception of Grand Metropolitan Hotels, who took over in 1965 and agreed, four years later, to sell the building to Woolworths, wishing to extend their Princes Street store. Fortunately the city Planning Officer disagreed, and aided by a petition of 8700 signatures, he ensured that planning permission was denied. On 27th February 1970 the whole building and its interior were listed, thus preserving it for future generations.

To book now, call Valerie and the team on 0131 556 1884