# TEN ROOM

#### **LUNCH & DINNER**

MENU CREATED BY ARMAND SABLON, CHEF DE CUISINE AVAILABLE FROM 12.00PM - 2.30PM & FROM 5.30PM - 10.30PM

#### HEALTHY & VEGETARIAN ALTERNATIVE MENU AVAILABLE ON REQUEST

#### STARTERS

Paris mushroom and truffle soup  $\pounds 7$ 

London Cure smoked salmon £13

Yellowfin tuna tartare £14

Lobster and fresh water prawn £15

Terrine of duck, foie gras and smoked magret £14

Crab Bisque £7

Dressed Cornish crab £14

Carpaccio of beef and parmesan £13

#### CEVICHE

All served with spring onion and cresses

Celtic scallop, avocado pickled cucumber £14

Loch Duart salmon, fennel gluten free soy dressing £12

Wild Atlantic sea bass chilli, coconut and lime £13

## SALADS

Chickpea, feta and lemon £10 Salt and pepper squid £10

Black, red and blonde quinoa, vegetables black olive and miso sauce £12

Cherry tomato, white onion and parsley £8

## MAIN COURSES

Yellowfin tuna "Niçoise" £28

Scottish scallops, artichokes and spiced mussels £28

Seared wild bass fillet olives and peppers £30

Fillet of salmon, shiitake and vegetable broth £26

Dover Sole "Meunière" £35

Lobster "Pompadour" £30

Chicken "Royal", confit leg Escalivada salsa verde £24 each (serves 1 or 2)

Roast Challans duck breast roasted vegetables £26

Somerset lamb, ratatouille sweetbreads and red pepper sauce £24

Grilled veal cutlet Caponata £28

Sirloin steak and wild mushrooms £28

Roast Côte de bœuf and bone marrow £76 serves 2 (please allow 40 minutes)

#### SIDE ORDERS

Buttered or steamed spinach £5 Green beans £5 Market vegetables £5

New potatoes £5 Truffled mashed potatoes £8 French fries £5

Continuing Café Royal's legacy of excellent cuisine, Hotel Café Royal's menus are full of bold flavours prepared with the finest of ingredients sourced, where possible, from across the British Isles.

We serve a seasonal menu, so we hope you return to enjoy more culinary surprises that we have in store over the coming months. Please, do not hesitate to ask our team if you have any question.

Andrew Turner Executive Chef