



Café Robineau

Lunch & Afternoon Tea

Menu

CAFE MENU

Served 11.30am – 2.30pm Wednesdays – Saturdays

BRUNCH DISHES

Robineau Full English £16.95

Sausages, Bacon, a free-range egg of your choice, pan fried New Potatoes, sautéed mushrooms, oven roasted Cherry Tomatoes and Robineau red bean stew. Served with Toast, butter and Jam.

Vegetarian Full English (V) (G) £14.95

Sautéed mushrooms and Cherry Tomatoes, grilled Halloumi, a free-range egg of your choice, basil and pine nut pesto, pan fried New Potatoes, wilted Spinach and Robineau red bean stew. Served with toast, butter and Jam.

Avocado & Poached Eggs (V) (G) £14.85

Crushed Avocado, free-range Poached Eggs and a homemade Sweet Chilli Tomato Salsa, served on Malted grain Toast.

Add a rasher of Sweet Cure Bacon; extra £1.85

Add Pan-fried Halloumi Cheese; extra £1.65

Add smoked salmon; extra £3.50

Smoked Salmon & Scrambled Eggs (G) £14.85

Toasted malted grain bread topped with scrambled eggs, smoked salmon pieces and wilted spinach.

'All of our dishes are freshly cooked to order, our meat comes from William Peat's Butchers in Barnard Castle, Fish from Hodgson of Hartlepool and Milk and cream are supplied by Acorn Organic Dairy just up the road...'

MAIN COURSES

Quiche of the Day (V) £16.75

Served with homemade Coleslaw, dressed salad leaves and our twice cooked chips. Our quiches are made with an all-butter blind baked savoury pastry case and filled with a mix of Acorn dairy's Organic milk and double cream, fresh eggs and cheese.

Pan Fried Seabass Fillet (G) £19.75

Fresh Seabass fillet from Hodgson's of Hartlepool, gently pan fried, served with new potatoes, petit pois a la Française; peas slowly cooked with vegetable stock, baby onions, carrot and parsley. Garnished with Beurre de Paris and Onion Rings!

Wine suggestion to accompany this dish...

Origen Sauvignon Blanc, 175ml glass, £6.55

Croque Monsieur or Madame! £14.50

Classic French grilled Sandwich layered with Bechamel Sauce, melted cheese and Baked Ham. Served with dressed leaves and pickled mini-Onions.

Madame has a fried egg on the top! £15.50

Grilled Halloumi Brioche Bun (V)G £15.95

Toasted Homemade Brioche bun with Hummus, grilled Halloumi, Tomato Salsa, pickled red Onions and Rocket. Served with a lightly spiced Carrot Salad and Chips

Vol-au-Vent au Poulet £19.75

A French classic! Our homemade all butter puff pastry Vol au Vent filled with a delicious ensemble of Chicken & Mushrooms in a White wine and Tarragon Sauce. Served with buttery Wholegrain Dijon Mustard Mashed Potato and wilted Spinach

Wine suggestion to accompany this dish...

Cramele Recas, Umbrele Pinot Noir, 175ml glass, £6.55

Le Burger Fromage G £16.95

6oz Beefburger topped with melted Cheddar Cheese, homemade Tomato Chilli Salsa, Mayonnaise and Lettuce. Served with homemade Chips and dressed salad leaves.

Add a Rasher of Bacon; extra £1.85

Add a fried egg; extra £1.65

Delicious Sides...

Twice Cooked Homemade Chips (V) £4.50

Bread & Butter (V) £2.70

Garlic Bread (V) £3.50

Two slices of Robineau Malted grain toast smothered in garlic butter

❖ Robineau Afternoon Tea

Our acclaimed Afternoon Tea all freshly handmade by our professional chefs. Includes four savouries, fruit scones with vanilla cream and Tiptree strawberry jam and four pieces of French patisserie. Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee.

Please see our menu overleaf...

(V) Suitable for Vegetarians

(G) Please let us know if you require this dish to be prepared Gluten Free

We follow strict hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products there is a small probability that traces of any of the fourteen allergens may be found in any of our dishes

AFTERNOON TEA

Served 11.30am – 2.30pm Wednesdays – Saturdays

Traditional Afternoon Tea Menu

A finger sandwich of Poached Chicken, Tomato Chilli Chutney, Herb Mayonnaise and Rocket on Malted Bread

Savoury Éclair filled with Ham Mousse, topped with Pickled Onions
Toasted Cheese Scone topped with Hummus, Spiced Carrots
and Almonds

Free range Egg Mayonnaise and Pea shoots on Brioche Bread

~

Freshly Baked Fruit Scones

Our Connaught Hotel fruit scone recipe, where Jane and Frédéric Robineau first met, served with Vanilla whipped cream and Tiptree Jam

~

Lemon Meringue Tart

Homemade all butter sweet pastry case filled with fresh lemon curd.
Lime Gel, Meringue Decor

Pear & Raspberry Frangipane Tart

Crispy sweet pastry case filled with Almond Frangipane baked with pears and fresh raspberries

Rhubarb & Ginger Cheesecake

A buttery ginger biscuit base topped with Rhubarb and Berry Cheesecake, decorated with Rhubarb Jelly, poached Rhubarb and fresh raspberries

Almond Chocolate Caramel Delice

Almond Macaroon sponge topped with chocolate ganache and toffee mousse, decorated with Vanilla Chantilly Cream and Soft Caramel

~

Robineau Traditional Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£28.50 per person · £16.75 per child up to 12 years old

Robineau Prosecco Afternoon Tea

Served with a baby bottle of House Prosecco (187ml)
£37.00 per person

Robineau Champagne Afternoon Tea

Served with a half-bottle of House Champagne (35cl)
£42.25 per person (Minimum of two people sharing)

Vegetarian & Gluten Free Menus Available
(£1.50 supplement for Gluten Free Afternoon Tea)

COFFEES, TEAS & CHILLED DRINKS

HOUSE TEA & COFFEES

Yorkshire Tea (pot for one or two)	£4.30 / £7.75
Café Blend Coffee	£4.35
Decaffeinated Coffee	£4.35
Cappuccino/Flat White	£5.15
Mocha	£5.95
Latte – Traditional or with syrup (Caramel, Hazelnut or Vanilla)	£5.15 / £5.75

Add a handmade Parisian Macaroon, £1.85

HOT CHOCOLATE

Café Vinci's Hot Chocolate Heaven, thick, luxury Italian style hot chocolate blended with Acorn Dairy's organic semi skimmed milk
£4.95

Add whipped vanilla cream, marshmallows and chocolate flakes
£5.95

LOOSE LEAF TEAS

£4.70

Taylors of Harrogate finest teas in a teapot for one, served with milk or lemon

English Breakfast, Earl Grey, Green Tea, Yorkshire Tea, Decaffeinated

HERBAL TEAS

£4.70

Pot for One Peppermint, Orange & Lemon

CAFETIERES

Café Vinci's finest freshly ground beans, cafetières for one serve almost two cups whilst cafetières for two serve four cups

Cafetières (for one or two) £6.50 / £13.50

Costa Rica - A medium bodied coffee with nutty undertones

Java - Full bodied coffee with tones of chocolate

Decaffeinated - Made with the finest Arabica beans with approximately 99% caffeine removed whilst preserving the original flavour

CHILLED DRINKS

Luscombe Organic Drinks	£3.95
Wild Elderflower Bubbly, Raspberry Crush, Natural Apple Juice (270ml)	
Bottled Still or Sparkling Water (500ml)	£2.65

WINE & BAR

WHITE WINE

Sauvignon Blanc, Origen, Chile

With flavours of citrus, melon and herbs as well as a crisp, clean finish

125ml Glass	£4.85
175ml glass	£6.55
75cl Bottle	£19.50

RED WINE

Cramele Recas, Umbrele Pinot Noir, 2022 Transylvania

A Romanian wine with attractive aromas of red and black cherries. Soft, smooth, and supple on the mid-palate with delicate tannins that underpin more plush red cherry, strawberries and raspberries with a touch of black pepper spice.

125ml Glass	£4.85
175ml glass	£6.55
75cl Bottle	£19.50

CHAMPAGNE & PROSECCO

Jacques Bon Coeur Brut Reserve Champagne

Dry in style with classic apple and citrus fruit on the palate. Clean and refreshing with persistent bubbles

Half Bottle 37.5cl	£27.45
Full Bottle 75cl	£43.95

Prosecco Terre di Sant'Alberto, 200ml	£8.50
---------------------------------------	-------

Prosecco Terre di Sant'Alberto, 75cl	£24.75
Fresh and elegant with great balance	

BAR DRINKS

'Cygnet' Hand Crafted Welsh Dry Gin 40% Vol & Mixer	£5.75 (25ml)
Absolut Vodka 40% Vol & Mixer	£5.75 (25ml)

(Mixers: Lemonade, Tonic, Coke)

Peroni, Nastro Azzurro, 5.1%Vol	£5.45 (330ml)
Peroni Non-Alcoholic	£4.45 (330ml)

Luscombe's Devon Cider 4.8% Vol	£4.30 (270ml)
---------------------------------	---------------