



Café Robineau

Lunch & Afternoon Tea

Menu

CAFE MENU

Served 11.30am – 2.30pm Wednesdays – Saturdays

BRUNCH DISHES

Robineau Full English (V) (G) £17.75

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) £15.65

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) £17.50

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 Salmon Fillet (G) £20.75

Fresh Salmon fillet from Hodgson's of Hartlepool, gently pan fried, served with crushed New Potatoes, wilted Spinach and a Tomato, red pepper and Courgette ratatouille and Basil Oil

Wine suggestion to accompany this dish...

Origen Sauvignon Blanc, 175ml glass, £6.55

Summer Salad Ⓞ Ⓥ **£14.95**

Baby gem Lettuce, grilled Courgette, peas, Green beans, roasted Chickpeas with pickled Cucumber and Acorn Dairy Halloumi cheese finished with a Pesto dressing.

With Smoked Salmon **£17.95** or Pan-fried Chicken Breast **£16.95**

Warm Coronation Chicken Bun Ⓞ **£16.75**

Toasted Homemade Brioche bun filled with sliced pan-fried Chicken Breast with cracked black pepper, curried Hummus with Apricots & raisins, diced Cucumber and rocket. Served with homemade Chips and pickled baby Onions

Smoked Haddock Vol-au-Vent **£20.75**

A French classic! Our homemade all butter puff pastry Vol au Vent filled with a delicious ensemble of Smoked Haddock in a White wine and Chive Sauce. Served with buttery Wholegrain Dijon Mustard Mashed Potato, Pea & Mint puree and steamed Green Beans

Wine suggestion to accompany this dish...

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

Le Burger Fromage Ⓞ **£17.75**

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 Ⓞ Ⓥ **£4.50**

Bread & Butter Ⓥ **£2.70**

Homemade battered Onion Rings Ⓞ Ⓥ **£3.50**

☞ Robineau Afternoon Tea

Our much-loved Afternoon Tea freshly handmade by our 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...

Ⓥ Suitable for Vegetarians

Ⓞ 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 Smoked Salmon, Dill Cream Cheese, Herb Mayonnaise on Malted Bread
Savoury Éclair filled with Curried Hummus, Toasted Chickpeas & Caramelised Onions
Toasted Cheese Scone topped with Tomato Salsa, Feta Cheese, Roasted Red Peppers & Oregano
Cooked Ham, Herb Mayonnaise & Pickled Cucumber on Brioche Bread

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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

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Vanilla Éclair

Homemade Choux Pastry filled with Vanilla Cream topped with Vanilla Fondant

Strawberry & Raspberry Tart

Crispy sweet pastry case filled with Vanilla Cream topped with Strawberries & Raspberries

Lemon Cheesecake

A toasted Almond biscuit base topped with Lemon Cheesecake, decorated with Blackcurrant Jelly & Blackcurrants

Robineau Gateau

Our famous signature Gateau with layers of moist Chocolate Cake and Chocolate Ganache

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Robineau Traditional Afternoon Tea

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

£30.00 per person · £17.50 per child up to 12 years old

Robineau Prosecco Afternoon Tea

Served with a baby bottle of House Prosecco (187ml)
£38.50 per person

Robineau Champagne Afternoon Tea

Served with a half-bottle of House Champagne (35cl)
£87.50 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 / £7.90
Café Blend Coffee	£4.50
Decaffeinated Coffee	£4.50
Cappuccino/Flat White	£5.20
Mocha	£5.95
Latte – Traditional or with syrup (Caramel, Hazelnut or Vanilla)	£5.20 / £5.70

Add a handmade Parisian Macaroon, £2.10

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

£6.25

LOOSE LEAF TEAS

£4.70

Taylor's 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 £4.35

Wild Elderflower Bubbly, Raspberry Crush, Natural Apple Juice, Rhubarb Crush, Orange Juice,

Hot Ginger Beer, Sicilian Lemonade. (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)