



Café Robineau

Lunch

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 Salmon Fillet (G) £19.75

Fresh Salmon from Hodgson's of Hartlepool, gently pan fried, served with crushed new potatoes, butternut squash and sage with wilted spinach and a wholegrain mustard cream sauce.

Wine suggestion to accompany this dish...

Origen Sauvignon Blanc, 175ml glass, £6.55

Warm Chicken Roll

£15.95

Warm pieces of chicken breast, red onion marmalade, feta cheese, herb mayonnaise and rocket served in a brioche bun with chips.

Vegetable Lasagne

£17.50

Fresh pasta layered with a ragoût of seasonal vegetables, butternut squash, spinach, onion, leek and sage topped with a cheddar cheese Béchamel sauce served with chips and dressed rocket.

Coq au Vin

£19.75

A French classic! Marinated slow cooked chicken leg in red wine with smoked bacon, baby onions and mushrooms, served with buttery mash.

Wine suggestion to accompany this dish...

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

Le Burger Fromage

£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 

£4.50

Bread & Butter 

£2.70

Garlic Bread 

£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...](#)



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

PÂTISSERIE & ICE CREAMS

Vanilla Éclair ⑤

£6.25

Light choux pastry filled with Madagascan vanilla infused cream topped with vanilla fondant.

Robineau Gateau ⑤

£6.85

Our famed chocolate gateau with layers of chocolate sponge and dark chocolate ganache is quite simply mouth-watering. Our ganache is made with fresh cream and dark chocolate (min.55% cocoa solids). Coated with crispy chocolate.

Hazelnut & Passion Fruit Eclair ⑤

£6.90

Handmade choux éclair filled with hazelnut cream, made with Acorn Dairy's double cream, and passion fruit gel with toasted hazelnuts.

Praline Torte with Garden Mint

£7.15

Chantilly Cream ⑤

A crispy hazelnut praline base topped with a layer of chocolate ganache and a white chocolate and fresh garden mint chantilly.

Frangipane Tart ⑤

£6.60

Crispy all butter sweet pastry case, baked until golden filled with jam and almond frangipane topped with poached and fresh fruit.

Vanilla, Chocolate & Pear Tart ⑤

£6.60

Crispy sweet pastry case filled with Vanilla Cream and poached pear slices, topped with Chocolate Mousse.

Salted Caramel & Almond

£6.60

Meringue ⑤ ⑥

Layers of chewy almond meringue with Salted Caramel Cream and a runny Caramel centre.

Lemon & Lime Meringue Cheesecake

£6.80

A buttery biscuit base, Lemon and Lime Cheesecake topped with Lemon Curd and Meringue pieces.

☼ ROBINEAU TASTING PLATTER £13.95

Toffee Apple Éclair · Vanilla, Chocolate & Pear Tart
Lemon & Lime Meringue Cheesecake · Salted Caramel & Almond
Meringue · Vanilla Ice Cream and Raspberry Coulis.
Serves one person as a large dessert or two people sharing

Raspberry Meringue Sundae ⑤ ⑥

£8.75

Vanilla Ice Cream with Meringue pieces, Raspberry Compote, Raspberry Coulis and Chantilly Cream.

Chocolate Brownie Sundae ⑥

£8.75

Chocolate Almond Brownie, Vanilla Ice Cream, Chantilly Cream and Salted Caramel Sauce topped with Marshmallows and Chocolate Chips.

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, Sicilian Lemonade, Raspberry Crush, Orange Juice, 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

175ml glass	£6.55
75cl	£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.

175ml glass	£6.55
75cl	£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
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Prosecco Terre di Sant'Alberto, 75cl	£24.75
Fresh and elegant with great balance	

BOTTLED LAGER & CIDER

Peroni, Nastro Azzurro, 330ml	£5.45
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Luscombe's Devon Cider 4.8%, 270ml	£4.30
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