

Café Robineau

Lunch & Afternoon Tea Menu

CAFE MENU

Served 11.30am – 2.30pm Wednesdays – Saturdays

BRUNCH DISHES

Robineau Full English £19.50

Peats Butchers Sausages, Bacon and Black Pudding with 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 Ⓥ Ⓖ £16.75

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 Ⓥ Ⓖ £14.95

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

Omelette Ⓖ Ⓥ £16.95

Three egg omelette with assorted wild mushrooms and herbs topped with Smoked Salmon or Grilled Halloumi, whipped Feta, Chives, Rocket leaves and grated Emmental cheese.

'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

Robineau Assiette £19.50

Salmon, caper and dill rillette, Peats cooked Ham, Warmed Robineau Sausage roll, Autumn Slaw, Brie, Apple & Onion Chutney, Onion rings, Pickled Egg, Malted grain toast and butter.

Smoked Haddock Fish Finger 'Sandwich' £18.95

Toasted homemade brioche topped with crushed peas, homemade Tartar Sauce, Autumn Salad and capers with deep fried breaded Smoked Haddock fish fingers and Chips.

Beef Bourgignon Ⓖ £20.95

A Classic French dish with diced prime Beef, slowly cooked in red wine and beef stock with chestnut mushrooms and baby onions, topped with sliced new potatoes and a garlic & herb crumb. Served with Creamed Savoy cabbage and bacon.

Quiche Classic Ⓥ £17.50

Our well-loved quiches; choose from Classic Lorraine or Roasted Squash, red Onion, Feta and toasted pumpkin seeds, served with homemade chips and dressed Autumn Salad.

Salmon Vol-au-Vent £21.75

Homemade all butter puff pastry Vol au Vent filled with delicious poached Salmon and Leeks in a white wine and fresh cream Dill sauce. Served with buttery Mashed potato and roasted Squash with Spinach.

Beef Burger Ⓖ £18.50

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 Back 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 Egg Mayonnaise and Bacon

Warmed Roasted Squash, Red Onion and Feta Cheese Quiche

Ham with Apple and Onion Chutney on Brioche

Poached Salmon, Caper, Dill & Lemon Mayonnaise with Rocket on Malted Bread

~

Freshly Baked Scones

Our Connaught Hotel fruit scone recipe, where Jane and Frédéric Robineau first met, with Vanilla Cream and Tiptree Strawberry Jam; Cheese Scone with whipped Feta and Chives

~

Orange Treacle Tart

A Classic elevated with Orange and Orange Confit Decor

Raspberry and Passion Fruit Cheesecake

Buttery biscuit base, Cheesecake blended with Acorn Dairy's Organic Double Cream and Raspberry Purée, topped with a Passion Fruit Glaze

Indulgence

Our original recipe of Indulgence Gateau, Chocolate Brownie base with a Milk Chocolate Cream, Salted Caramel Chantilly and Soft Sea Salted Caramel

Pear, Blackberry and Vanilla Tart

Homemade sweet pastry case filled with Robineau Vanilla Cream, topped with Poached Pear and Blackberries

~

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	£5.20 / £5.70

(Gingerbread, Spiced Pumpkin, Caramel, Hazelnut or Vanilla)

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

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 £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)