



Café Robineau

Lunch

TWO COURSE CHRISTMAS LUNCH AT ROBINEAU

Served 11:30am – 2:30pm Tuesdays – Saturdays
2nd – 20th December

Main Course

Oven Roasted Turkey Breast served with Pig in Blanket and Apricot
and Parsnip Stuffing

or

Homemade Chestnut & Cranberry Nut Roast served with Parsnip
wrapped Halloumi in Blanket

or

Oven Roasted Salmon Fillet served with a Streaky Bacon wrapped
Prawn in Blanket

All served with Buttery Mash, Roasted Red Cabbage, Brussels
Sprouts, Pan Fried Carrots and Sage & Caramelised Onion Gravy

Dessert

Traditional Christmas Pudding served with Brandy Sauce

or

Sherry Trifle with Vanilla Custard and Poached Pears, topped with
Fresh Cream

or

Raspberry and Almond Meringue Nest with Vanilla Cream, Fresh
Raspberries and Toasted Almonds

£29.50

Bubbles to Accompany Lunch

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	£24.95
Full Bottle 75cl	£39.95

Prosecco Terre di Sant'Alberto, 75cl	£22.95
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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 Turkey Roll (G) **£15.95**

Toasted Robineau brioche roll with roast turkey, apricot and parsnip stuffing, herb mayonnaise, cranberry sauce and pig in blanket.

Served with chips and dressed salad leaves.

Christmas Turkey

£23.95

Oven Roasted Turkey Breast served with Pig in Blanket, Apricot and Parsnip Stuffing, Buttery Mash, Roasted Red Cabbage, Brussels Sprouts, Pan Fried Carrots and Sage & Caramelised Onion Gravy

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

Festive 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 afternoon tea menu...](#)

 Suitable for Vegetarians

 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

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

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 £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

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
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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)
Kir Cocktail ; Cava with Crème de Cassis (15% Vol), fresh raspberry decor	£8.50 (150ml)

(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)