



The Royal Victoria is not only the oldest and most prestigious hotel in Sheffield, but at times it was the only hotel in the city. The hotel added the 'Royal' prefix following a visit in 1875 by their Royal Highnesses the Prince and Princess of Wales, later King Edward VII and Queen Alexandra. The Manchester, Sheffield and Lincolnshire Railway Company assumed management in 1893. The comparatively local railway become more ambitious and forged a link South to a new London terminus at Marylebone. On completion of this main line the Company changed its name to the Great Central Railway and to this day, one of the hotel's meeting rooms bears the name The Great Central Room. The hotel was sold in 1982 to Midland Hotels, changed ownership again in 1989 and was subsequently sold to its present owners, Beck Conroy Consulting Ltd in 2001. After many years of neglect the hotel has now regained its former glory having undergone a major refurbishment.

Local artist George Cunningham loved depicting the characteristics of Sheffield streets in fine detail. We are honoured that George captured the Royal Victoria Hotel in his distinctive art form, painted in the 1990's.

Cunningham's Restaurant offers timeless elegance in a luxurious setting. It is the perfect venue to enjoy excellent cuisine.

The team lead by our Head Chef who uses only the very best seasonal ingredients and it is his discovery of different combinations of ingredients that create perfect meals. Our team of chefs have a perfectionist's eye for detail and a palate to match; perfectly balancing presentation, colour, texture, aroma, flavours, innovation and a little magic to design menus to delight.



CROWNE PLAZA®

PLATTERS

American platter £18.00
A mixture of wings, jalapeno bites, mac and cheese bites and mozzarella sticks with dips and salad

Asian platter £17.00
Mixture of vegetarian treats from India and China with dips and chutneys (V option)

Nacho share £12.95
A large bowl of nachos topped with nacho cheese sauce, spicy beef, tomato salsa and sour cream (V option)

Fish platter £19.00
A selection of smoked, cured and fried fish served with dips, sauces and salad

STARTERS/TAPAS

(£7.00 each or 3 for £18.00)

Home citrus cured salmon with cucumber, lemon and dill mayo (GF, LF, NF)*

Crab croquette with mayo Verde *

Slow and sticky belly pork bites with apple sauce (GF, LF, NF)*

Wild mushroom quesadillas with tomato salsa and spicy mayo (V) (Ve option)*

Gambas en gabardina with spicy alioli *

Corned beef hash patties topped with a fried egg (GF, DF, LF, NF)*

Cheese and leek potato skins (GF, V) (Ve option)*

MAINS

10oz sirloin steak topped with a fried egg, served with proper chips, grilled mushrooms and tomatoes (GF, LF) £24.50

Slow roasted tomato, courgette and feta pastilla, with Mediterranean vegetables and basil pesto (V, Ve, LF) £15.00*

Fish mix grilled (check with your server for today's fish selection), served with proper chips and hollandaise sauce (GF) £25.95

Soy, ginger and honey glazed salmon fillet served on a bed of oriental vegetables, with a soy and honey sauce (LF) £16.95*

Chicken thighs Marbella slow cooked with soft fruits and dry white wine, served on an almond and lemon couscous topped with rocket (LF) £16.00*

Seafood ravioli, with buttered lobster and crayfish, finished with a lobster and seafood bisque £21.00

8oz pork chop, marinated in a paprika and garlic glaze, served on a bed of corn and pea succotash, with roast apples and a rich pork jus (GF, LF) £16.00*

Harissa spiced lamb kofta, with chargrilled flatbread, roasted vegetables, chopped salad and a cool mint yoghurt (GFR, LFR) £17.00*

8oz coffee and ancho chili rubbed rump steak, with roast Mediterranean vegetables, flatbread and harissa mayo served with french fries (GFR, LFR) £19.95

Spiced cauliflower pithivier, with a tomato and coconut sauce and wilted spinach (V, Ve, LF) 15.00*

SIDE ORDERS

(£4.00 each or 2 for £6.00)

Proper Chips
(GF, V, Ve, LF)

French Fries
(GF, V, Ve, LF)

House Salad
(GF, V, Ve, LF)

Sauce Diane
(GF, V)

Sauteed Green Vegetables
(GF, V, Ve, LF)

Sweet Potato Mash
(GF, V, Ve, LF)

Minted Peas
(GF, V, Ve, LF)

(*) - included in DBB

V - Vegetarian

Ve - Vegan

GF - Gluten Free

R - On Request

LF - Lactofree

DF - Dairy Free

We work hard to ensure items marketed GF, LF and DF do not contain those items. However, we cannot guarantee cross contamination as all food is prepared in the same kitchen.



DESSERTS

(£6.50)

Crème Catalan and fresh berries (GF)*

Milk chocolate tart with salted caramel sauce and toasted nuts*

Cheese and biscuits (GFR) £8.00

Selection of ice cream (GF)*

Mango and passion fruit Eton mess (GF)*

Summer pudding with Chantilly cream and mixed berry sauce*

COFFEE & TEA

	Primo	Medio	Massimo
Cappuccino	£2.90	£3.10	£3.30
Latte	£2.90	£3.10	£3.30
Macchiato	£1.90	£2.20	
Americano	£2.40	£2.60	£2.80
Mocha	£3.00	£3.20	£3.40
Hot Chocolate	£3.00	£3.20	£3.40
Espresso	£1.85	£2.15	
Dairy free coffee	£3.20	£3.40	£3.60
Tea	£2.10	£2.30	
Specialty Tea	£2.15	£2.35	

COFFEE LIQUEUR

Tia Maria	£3.50
Disoranno	£3.50
Baileys	£4.00

BRANDY

Courvoisier VS	£4.00
Hennessy XO	£12.00

PORT

ROC Fine Ruby Port	£3.50
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WHISKY

Johnny Black	£5.50
Cragganmore 12 Years	£5.00
Balvenie 12 Years	£5.00
Talisker	£5.00
Laphroaig 10 Years	£6.00
Oban 14 Years	£6.00

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