

Cunningham's  
Restaurant

CROWNE  
PLAZA®

— BY IHG —

Royal Victoria  
Sheffield

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 became 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 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 led by our Executive Head Chef Russell Mountford and Head Chef John Parkin, who uses only the very best seasonal ingredients and it is the 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.

# Starter Menu

Roasted Butternut Squash Soup

Soy Roasted Pumpkin Seeds\*

£9 (V, VE, DF, GF)

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Confit Rabbit Terrine

Frisée Lettuce and Truffle Mascarpone\*

£11.50 (GF)

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Teriyaki Chicken Strips

Asian Slaw and Rice Noodles\*

£11 (GF, DF)

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Piquant Paneer Cheese and Pepper Skewer

Watercress and Sun Blushed Tomato\*

£11 (V, GF)

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Pan Seared Scottish Scallops

Chorizo and Hazelnut Picada

£14.50 (DF, GF)

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Pan Fried Pheasant Breast

Caramelized Orange, Butter and Pomegranate

Reduction

£12 (GF, DF)

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Piquant Tiger Prawn and Pepper Skewer

Watercress and Sun Blushed Tomato

£13 (GF, DF)

# Main Menu

Pan Roasted Spring Lamb  
Chicory, Purple Sprouting Broccoli, Wild  
Garlic Dressing  
£22 (GF)

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Grilled Stone Bass  
Potato and Asparagus Salad, Fresh Dill  
and Horseradish  
£21 (GF, DF)

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Seared Calves Liver  
Creamed Potato, Cabbage & Bacon and  
Puy Lentil Jus\*  
£19 (GF)

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Pan Roasted Hake  
Sautéed Potatoes, Samphire & Edamame Beans  
and Caper Butter\*  
£19 (GF)

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Grilled Cabbage Steak  
Jalapeno Chimichurri Lentils  
and Maple Mustard Tahini\*  
£18.50 (V, VE, GF, DF)

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Pesto Quinoa, Artichoke and Spinach Bake  
Spring Vegetables\*  
£18.50 (V, V, DF, GF)

# Grill Menu

10oz 28 Day Aged Blackgate Sirloin Steak  
£32 (GF, LF, DF)

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10oz 28 Day Aged Blackgate Ribeye Steak  
£34 (GF, LF, DF)

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8 oz Gammon Chop\*  
£21 (GF, LF, DF)

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Chargrilled Half Chicken (on the bone)\*  
£20 (GF, LF, DF)

All Grill's served with Hand Cut Chips, Slow Roasted  
Tomatoes,  
Rocket Salad and Onion Rings

Add a Sauce to Your Grill Choose From Peppercorn, Chimichurri  
or Bearnaise £4 each

## Sides £5 each

Honey Roasted Carrots  
(GF, LF, DF)

Hand Cut Chips  
(GF, LF, DF)

Rocket and Parmesan Salad  
(GF, LF, DF)

French Fries  
(GF, LF, DF)

Caesar Salad  
(GFR)

Sweet Potato Fries  
(GF)

# Dessert Menu

Bitter Chocolate Delice  
Mint Gel, Mint Chocolate Ice Cream,  
Toasted Hazlenut\*

£10 (V)

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Cardamom and White Wine Poached Pear  
Honey Yoghurt & Toasted Granola\*

£10 (V)

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Baked Lemon Curd Cheesecake  
Lemon Syrup, Chantilly Cream  
and Candied Lemon\*

£10 (V)

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Tonka Bean Pannacotta  
Poached Yorkshire Rhubarb, Rhubarb Gel  
and Rhubarb Ice Cream\*

£10 (V)

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Set Coconut Milk Custard  
Soused Strawberry Compote  
And Candied Pistachios\*

£10 (V, VE, GF)

V= Vegetarian, VE= Vegan, GF= Gluten Free, DF= Dairy Free

Guests on a dinner inclusive rate are invited to dine from the items  
marked with an \* or choose from the full  
menu up to the value of £32 per adult.