

The Cunningham's

RESTAURANT

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 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[®]
Royal Victoria Sheffield

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A LA CARTE MENU

STARTERS

PAN SEARED COD, GARLIC BRAISED LEEK, PANCETTA CRUMB AND LEEK SAUCE £11 (GF, DF, LF)

PEA AND HAM SOUP, MINT CRÈME FRAICHE, CRISPY PORK FRITTER £8 (GF, LF, DF)

GOAT'S CHEESE AND WILD GARLIC CROQUETTE, GOLDEN BEETROOT PUREE AND PICKLED SHALLOTS
£8 (GF, V)

ORIENTAL GLAZED DUCK LEG, POMEGRANATE, CUCUMBER SPRING ONION AND RADISH SALAD £9
(GF, L, DF)

SHALLOT AND COURGETTE BHAJI, MANGO AND CHILLI YOGHURT, COURGETTE PUREE AND CHILLI OIL
£8 (GF, LFR, DFR, V, VER)

SEARED SCALLOP, SALSIFY AND CRISPY CHORIZO £11 (GF, LF, DF)

PAN FRIED PIGEON BREAST, CARROT PUREE, ROASTED SHALLOT WITH PICKLED RASPBERRIES £9
(GF, LF, DF)

MAINS

CIDER BRAISED PORK BELLY, GLAZED BROWN BUTTER CABBAGE, PARSNIP AND APPLE PUREE WITH
A RICH PORK SAUCE £19 (GF, DFR, LFR)

TRIO OF LAMB, MINTED CUTLET, LAMB HOTPOT, SHEPHERD'S PIE, COURGETTE AND MINT RIBBONS
WITH A RED WINE JUS £23 (GF)

ORZO RISOTTO, BROAD BEANS, ASPARAGUS, BURNT LEMON AND LEMON OIL £17 (LF, DF, V, VE)

PAN FRIED SEA BREAM, CAPONATA, SUN DRIED TOMATO AND SALSA VERDE £20 (GF, LF, DF)

POACHED HADDOCK, GREEN PEA AND BASIL VELOUTÉ, CHORIZO SALSA AND BLACK OLIVE CRUMB
£19 (GF, DF, LF)

CHICKEN AND TARRAGON BALLOTINE, PEA PUREE, GRILLED KING OYSTER MUSHROOM AND BABY
LEEKS £18 (GF, DF, LF)

MISO GRILLED AUBERGINE, SMOKED AUBERGINE BABA GANOUSH, CUMIN CARROTS AND A CREAMY
TAHINI SAUCE £17 (GF LF DF V VE)

SIDES

£4.50 OR 2 FOR £7

CUMIN ROASTED CARROTS (GF, LF, DF)

MEDITERRANEAN VEGETABLE CAPONATA (GF, LF, DF)

DAUPHINOISE POTATOS (GF)

CUCUMBER SPRING ONION AND RADISH SALAD (GF, LF, DF)

CHUNKY CHIPS (GF, LF, DF)

PLEASE LET YOUR SERVER KNOW ABOUT FOOD ALLERGIES OR INTOLERANCE

GF = GLUTEN FREE, V=VEGETARIAN, VE=VEGAN, R= ON REQUEST, LF=LACTOSE FREE, DF= DAIRY FREE



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DESSERT MENU

TIRAMISU, COFFEE SOAKED SPONGE, TIA MARIA INFUSED MASCARPONE FINISHED WITH COCOA POWDER AND CHOCOLATE COFFEE WAFER £8 (V)

MANGO AND PASSIONFRUIT ETON MESS, CHANTILLY CREAM, MANGO COMPOTE AND PASSIONFRUIT COULIS £8 (LFR DFR GF V)

RHUBARB AND GINGER CHEESECAKE, POACHED RHUBARB AND GINGER SYRUP £8 (V GF)

HAZELNUT AND BROWN BUTTER CAKE, CHOCOLATE GANACHE AND TOASTED HAZELNUTS £8 (V)

LEMON MERINGUE, LEMON AND THYME SHORTBREAD, LEMON CURD AND TORCHED MERINGUE £8 (V)

SELECTION OF HOMEMADE SORBETS £7 (GF LF DF V VE)

YORKSHIRE CHEESE, PITCHFORK BEETROOT CHUTNEY, APRICOTS AND FRUIT CAKE £9 (V GFR)

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