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Royal Lancaster London Hotel
Lancaster Terrace, London
W2 2TY

BAR FOOD

HARLEQUIN OLIVES 4.00
Mixed olives marinated in olive oil, garlic & herbs

SELECTION OF ARTISAN BREADS 4.00
Individual bread rolls with butter

FOUGASSE 4.50
Leaf-shaped garlic bread with parsley & sea salt

BEETROOT-CURED SALMON 9.00
Pickled beetroots & walnut salad cream

HOT BEVERAGES

COFFEES FROM LOCAL BOROUGH COFFEE

Espresso (single/double) 4.00
Café macchiato 4.00
Café americano 4.00
Cappuccino 4.00
Café latte 4.00
Mocha 4.00
Hot chocolate 4.00

Skimmed and soya milk available on request.

SELECTION OF TEAS

ENGLISH BREAKFAST 4.00
EARL GREY 4.00
CAMOMILE 4.00
GREEN MINT 4.00
LEMON & GINGER 4.00
FRESH PEPPERMINT 4.00
FRESH LEMON & GINGER 4.00

LIQUEUR COFFEES

Selection of liqueur coffees from... 9.00

Allergens: Please ask a team member for information on allergens.
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BEERS & CIDER

BY BOTTLE

Magners Cider Ireland 4.5%	275ml	5.50
Peroni <i>Italy 5.1%</i>	330ml	6.00
Portobello Pilsner England 4.7%	330ml	6.00
Meantime England 4.3%	330ml	5.50
London Pride England 4.7%	330ml	6.00
Hoegaarden <i>Belgium 5.0%</i>	330ml	6.00
Guinness <i>Ireland 4.2%</i>	330ml	6.00

SOFT DRINKS

MINERALS

200/330ml

Coca Cola Diet Zero	3.50
Lemonade	3.50
Tonic Water Slimline Tonic Water	3.50
Soda Water	3.50
Bitter Lemon	3.50
Ginger Ale Ginger Beer	3.50

JUICES

200ml

Fresh orange juice	3.50
Apple / grapefruit juice	3.50
Pineapple / tomato juice	3.50

WATER

	330ml	750ml
Still Sparkling	2.00	5.00

CHAMPAGNES & SPARKLING WINES

BY THE GLASS

125 750

PROSECCO FRIZZANTE, TERRA SERENA
VENETO, ITALY, NV 8.00 39.00

CLASSIC RESERVE HATTINGLEY VALLEY,
HAMPSHIRE, ENGLAND, NV 12.00 56.00

BY THE BOTTLE

750

MOËT & CHANDON BRUT IMPERIAL,
CHAMPAGNE, FRANCE, NV 75.00

MOËT & CHANDON ROSE IMPERIAL,
CHAMPAGNE, FRANCE, NV 81.00

BOLLINGER SPECIAL CUVÉE, CHAMPAGNE
France, NV 95.00

GUILT – FREE WINE

750

TORRES NATUREO MUSCAT, 0% ABV,
SPAIN, 2017 29.00

TORRES NATUREO SYRAH, 0% ABV,
SPAIN, 2017 29.00

ROSÉ WINES

125 250 750

PARINI PINOT GRIGIO ROSE,
VENETO, Italy, 2017 6.00 15.00 29.00

LE PETIT BALTHAZAR CINSULT
ROSE, LANGUAEDOC, FRANCE, 2016 32.00

LES PAS DU MOINE GREINACHE ROSE,
PROVENCE, FRANCE, 2017 38.00

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WHITE WINES

BY THE GLASS

	125	375	750
QUINTA DE SANTIAGO VINHO VERDE, MINHO, PORTUGAL, 2018	5.50	15.00	29.00
LEEFIELD STATION SAUV. BLANC, MARLBOROUGH, N. Z., 2017/18	7.50	21.00	39.00
VERAMONTE CHARDONNAY, CASABLANCA, CHILE, 2016/17	7.50	21.00	40.00
PULPO, PAGOS DEL REY ALBARINO RIAS BAIXAS, SPAIN, 2017	8.50	24.00	45.00

BY THE BOTTLE

	750
CUMA TORRONTÉS, SALTA, ARGENTINA, 2018	33.00
BLAU CEL, CELLER 9+ XAREL-LO, TARRAGONA, SPAIN, 2017	35.00
LA MORANDIERE, DOMAINE DÉRAMÉ MUSCADET, LOIRE, FRANCE, 2017	35.00
CHATEAU L'ABEILLE 'THE BEE' MUSCADET, PICPOUL DE PINET, FRANCE, 2017	39.00
LES FAÏTIÈRES, CAVE ORSCHWILLER RIESLING, ALSACE, FRANCE, 2006	45.00
BRANCO, HERDADE DDE COELHO ARINTO, ALENTEJO, PORTUGAL, 2017	48.00
LA CHIARA, DARIO BERGAGLIO GAVI DI GAVI, PIEDMONT, ITALY, 2017	49.00
KOORYONG, BEURROT PINOT GRIS, VICTORIA, AUSTRALIA, 2016	52.00
LA FUZELLE, ADRIEN MARECHAL SANCERRE, LOIRE VALLEY, FRANCE, 2016/17	57.00
MACON FUISSE, DOMAINE PAQUET, BURGUNDY, FRANCE, 2017	65.00
CHABLIS 1ER CRU, MONT DE MILIEU, J. MOREAU ET FILS, BURGUNDY, FR.	76.00

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SPIRITS

WHISKY

		50ML*
Bell's	Scotland	8.00
Jameson's	Ireland	8.00
J&B Rare	Scotland	9.00
Chivas Regal 12yr	Scotland	10.00
Johnnie Walker Black	Scotland	10.00
Johnnie Walker Gold 18yr	Scotland	14.00
Chivas Royale Salute 18yr	Scotland	21.00

SINGLE MALT

		50ML*
Glenmorangie 10yr	Scotland	10.00
Glenlivet 12yr	Scotland	10.00
Glenfiddich 12yr	Scotland	10.00
Talisker 10yr	Scotland	11.00
Glenkinchie 10yr	Scotland	11.00
Oban 14yr	Scotland	12.00
Laphroaig 10yr	Scotland	12.00
Dalwhinnie 15yr	Scotland	12.00
Lagavullin 16yr	Scotland	14.00
The Balvenie 12yr	Scotland	14.00

BOURBON

		50ML*
Jim Beam	Kentucky	8.00
Jack Daniels	Tennessee	9.00
Canadian Club	Canada	8.00
Makers Mark	Kentucky	10.00
Woodford Reserve	Kentucky	14.00
Knob Creek	Kentucky	14.00

COGNAC

		50ML*
Martell V.S.	France	8.00
Janneau VSOP	France	9.00
Remy Martin VSOP	France	11.00
Hennessy Fine de Cognac	France	11.00
Janneau XO	France	20.00
Courvoisier Napoleon	France	24.00
Hennessy XO	France	35.00

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SPIRITS

GIN		50ML*
Gordon's	England	8.00
Bombay Sapphire	England	9.00
Tanqueray	England	9.00
Plymouth	England	10.00
Hendrick's	Scotland	10.00
Tanqueray 10	England	10.00
Sipsmith London Dry	England	12.00

VODKA		50ML*
Stolichnaya	Russia	8.00
Absolut (flavours)	Sweden	8.00
Zubrowka	Poland	9.00
Krupnik Honey	Poland	9.00
Ketel One	Holland	10.00
Sipsmith Barley Vodka	England	10.00
Grey Goose	France	12.00

RUM & CACHAÇA		50ML*
Bacardi	Cuba	8.00
Captain Morgan	Jamaica	8.00
Havana Club An. Blanco	Cuba	8.00
Havana Club An. Especial	Cuba	9.00
Malibu	Barbados	9.00
Mount Gay Eclipse	Barbados	10.00
Cachaça Organic Abelha	Brazil	10.00
Havana Club An. 7Yrs	Cuba	11.00

TEQUILA		50ML*
José Cuervo Gold / Silver	Mexico	8.00

LIQUEURS		
Selection of liqueurs		9.00

RED WINES

BY THE GLASS	125	375	750
VINUVA NERO D'AVOLA, SICILY, ITALY, 2017	5.50	15.00	29.00
AMARU, EL ESTECO MALBEC, COLCHAGUA, ARGENTINA, 2017	7.50	21.00	39.00
VAVASOUR PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2014/16	8.00	22.00	42.00
DON JACOBO, BODEGAS CORRAL VIURA, RIOJA, SPAIN, 2012	8.50	24.00	46.00

BY THE BOTTLE	750
QUATRE CEPAGES GRENACHE, CÔTES DU RHÔNE, FRANCE, 2017	29.00
VIGNOBLE DUBARD, CHATEAU LAULERIE MERLOT, BERGERAC, FRANCE, 2016	35.00
BLAU MARI CELLER 9+ TINTO, TARRAGONA, SPAIN, 2016	35.00
ERA, CANTINE VOLPI SANGIOVESE, MARCHE, ITALY, 2015	36.00
VIÑA FALERNIA SYRAH RESERVA, ELQUI VALLEY, CHILE, 2012	38.00
CHÂTEAU STE MICHELLE SYRAH, COLUMBIA VALLEY, USA, 2016	48.00
CHINON, TRADITION CABERNET FRANC, LOIRE, FRANCE, 2017	50.00
CHATEAU BARATET, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE, 2016	52.00
PAPILLON, GILLES ROBIN SYRAH, CROZES-HERMITAGE, FRANCE, 2017	62.00
FATTORIA DEI BARBI, BRUNELLO DI MONTALCINO, TUSCANY, ITALY, 2013	72.00
ENRICO SERAFINO BAROLO, PIEDMONT, ITALY, 2013	96.00

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CLASSIC COCKTAILS

MAI TAI	12.00
<i>Rum, triple sec, lime juice, orgeat, pineapple juice & angostura bitter</i>	
PIÑA COLADA	12.00
<i>Rum, coconut cream & pineapple juice</i>	
DAIQUIRI	12.00
<i>White Rum, lime juice & gomme</i> <i>Also available with fresh fruits flavours</i>	
LONG ISLAND ICE TEA	12.00
<i>A blend of vodka, white rum, Triple sec, tequila, with a touch of lime juice, gomme and topped up with Coca-Cola</i>	
MARGARITA	12.00
<i>Tequila, Triple sec & lime juice</i>	
COSMOPOLITAN	12.00
<i>Vodka, Triple sec, cranberry & lime juice</i>	
MOJITO	12.00
<i>Rum, fresh mint, fresh lime, brown sugar & soda top</i>	
CLASSIC MARTINI	12.00
<i>Vodka or gin, shaken or stirred, twist or olive?</i>	
CAIPIRINHA	12.00
<i>Abelha Cachaça, fresh lime, gomme</i>	

OUR MOCKTAILS

RED BERRY FIZZ	7.00
<i>Cranberry Juice, peach purée, grenadine & bitter lemon</i>	
VIRGIN MOJITO	7.00
<i>Fresh lime, mint & lemonade</i>	
VIRGIN COLADA	7.00
<i>Coconut ice cream & pineapple juice</i>	
VIRGIN MARY	7.00
<i>The Classic tomato based juice with the kick!</i>	

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ISLAND MOST LOVED COCKTAILS

PIMMS CLASSIC	12.00
<i>Pimms No1 cup, lemonade & fresh fruits</i>	
APEROL SPRITZ	12.00
<i>Aperol, prosecco & soda water</i>	
BLOODY MARY	12.00
<i>Island special mix</i>	
CHAMPAGNE SOUR	13.00
<i>Vodka, lemon juice, Limoncello, gomme, topped up with Champagne</i>	
WHISKY SOUR	12.00
<i>Bourbon, lemon juice, gomme</i>	
ESPRESSO MARTINI	12.00
<i>Vodka, espresso shot, Kahlua, Tia Maria, gomme</i>	
PASSION FRUIT MARTINI	12.00
<i>Smirnoff red, Passoa, gomme, passion fruit & cranberry juice</i>	
KIR ROYALE	13.00
<i>Champagne, crème de cassis</i>	
BELLINI ROYALE	13.00
<i>Peach puree, peach schnapps, Champagne</i>	
RASPBERRY MINT	12.00
<i>Vodka, raspberry liquor, lime juice, fresh raspberry & mint</i>	
BRAMBLE	12.00
<i>Gin, gomme syrup, lemon juice & Chambord</i>	

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