



BRUNCH MENU

SAVOURY

EGGS BENEDICT / ROYALE / FLORENTINE <i>Ham hock or home-smoked salmon or wilted spinach</i>	9.5
POACHED EGGS & GUACAMOLE <i>Char-grilled sourdough, roasted vine cherry tomatoes</i>	7.5
ISLAND GRILL FULL ENGLISH BREAKFAST <i>Sausage, bacon, tomatoes, mushrooms, baked beans, hash brown, two eggs cooked "your way"</i>	12.5
CHAR-GRILLED WHOLE BABY CHICKEN <i>Potato gratin, chicken jus</i>	13.5
ISLAND GRILL BURGER <i>Monterey Jack cheese, maple cured bacon, caramelised onion chutney, chips/side salad</i>	15.5
SWEETCORN FRITTERS <i>Char-grilled halloumi, caramelised onion relish</i>	8.5
CAESAR SALAD <i>Croutons, anchovies, Caesar dressing</i> <i>Add smoked chicken or crayfish</i>	8 2.5/3.5
10OZ SIRLOIN/10OZ RIB-EYE <i>21 day dry-aged British beef steaks</i> <i>West Sussex cheesy chips, Béarnaise sauce</i>	25

SWEET

BUTTERMILK & BACON PANCAKES <i>Maple cured bacon, maple syrup</i>	8.5
BANOFFEE BUTTERMILK PANCAKES <i>Vanilla ice cream, sea salt caramel sauce</i>	8.5
BLUEBERRY BUTTERMILK PANCAKES <i>Blueberry compote, crème fraiche</i>	8.5
BANANA & PEANUT BUTTER WAFFLE <i>Greek yoghurt, maple syrup</i>	8.50
WAFFLE & BERRIES <i>Fresh berries, maple syrup</i>	8.5
FRENCH TOAST <i>Cinnamon, blueberries Chantilly cream</i>	8.5
GRANOLA <i>Greek yoghurt, fresh berries</i>	5.5
BANANA FRITTERS <i>Maple syrup, vanilla ice cream</i>	7.5
KNICKERBOCKER GLORY <i>Chocolate & hazelnut ice cream, white chocolate & coffee foam, hazelnut brittle</i>	7.5

SMOOTHIES

STRAWBERRY & BANANA	3.5
MANGO & PASSION FRUIT	3.5
BLUEBERRY, RASPBERRY & PEACH	3.5
CRANBERRY, RASPBERRY & BASIL	3.5

TEA & COFFEE

ESPRESSO (SINGLE/DOUBLE)	2.25 3.25
CAFÉ MACCHIATO (SINGLE/DOUBLE)	2.35 3.35
CAFÉ AMERICANO CAFÉ DECAFFEINATE	3.5
MOCHA	3.8
CAPPUCCINO CAFÉ LATTE	3.75
ISLAND LATTE	4
HOT CHOCOLATE	3.75
EXTRA SHOT	1
LIQUEUR COFFEE <i>Baileys, Kalua, Amaretto</i>	8

EXTRAS: Smashed avocado 2.5 Garlic spinach 2 Lancaster London smoked salmon 2.5 Maple cured bacon 2.5 Cumberland sausage 2.5 Grilled halloumi 2.5

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.

I love brunch because it's breakfast and lunch why not.

Lorena Garcia

BELLINI

Prosecco & fruit purée

MANGO & LIME	£ 8
BLUEBERRY BELLINI	£ 8
COCONUT & VANILLA BELLINI	£ 8
VERY BERRY BELLINI	£ 8
PASSION FRUIT BELLINI	£ 8

MARTINI

ESPRESSO MARTINI <i>Vodka, espresso shot, Kahlua, Tia Maria, gomme</i>	£9.5
BLUE MARTINI <i>Vodka, blue Curaçao, Angostura bitters</i>	£9.5
POMEGRANATE MARTINI <i>Vodka, Pomegranate & lemon juice, Cointreau liqueur, sugar</i>	£9.5
GRAPEFRUIT & ORANGE MARTINI <i>Vodka, grapefruit & orange juice</i>	£9.5

CLASSICS

MOJITO <i>Rum, fresh mint, fresh lime, brown sugar & soda top</i>	£9
COSMOPOLITAN <i>Vodka, Triple sec, Cranberry & lime juice</i>	£8.5
DAIQUIRI <i>White Rum, lime juice & gomme</i>	£9
MARGARITA <i>Tequila, triple sec & lime juice</i>	£9
APEROL SPRITZ <i>Aperol, prosecco & soda water</i>	£6.5

BUBBLES

PROSECCO CASA SANT ORSOLA BRUT	£6.5/33
PINK PROSECCO <i>Desiderio Jeio cuvée rosé</i>	£7.5/39.5
PIERRE NICOLAS BRUT NV <i>Lovely balanced, pear aromas & fruity flavours</i>	£8/45.5
DE CASTELNAU BRUT RESERVE NV <i>The soul of a vintage wine in the body of a non-vintage</i>	£9.75/54

Free flowing Aperol Spritz/Prosecco £20
Maximum 2 hours per seating.
'Food not-included'

BOOK WITH US NOW & RECEIVE A 20% DISCOUNT ON YOUR NEXT VISIT

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