



Island Grill Brunch

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 Add smoked chicken or crayfish</i>	8 2.5 3.5
10OZ SIRLOIN/10OZ RIB-EYE <i>21 day dry-aged British beef steaks 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>	8.5
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)	2.50 4
CAFÉ MACCHIATO (SINGLE/DOUBLE)	2.50 4
CAFÉ AMERICANO CAFÉ DECAFFEINATE	4
MOCHA	4
CAPPUCCINO CAFÉ LATTE	4
ISLAND LATTE	4
HOT CHOCOLATE	4
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

We are happy to provide information pertaining to allergies & intolerances upon request.
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

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

Lorena Garcia

BELLINI					
<i>Prosecco & fruit purée</i>					
MANGO & LIME	8				
BLUEBERRY BELLINI	8				
COCONUT & VANILLA BELLINI	8				
VERY BERRY BELLINI	8				
PASSION FRUIT BELLINI	8				
MARTINI					
ESPRESSO MARTINI	9.5				
<i>Vodka, espresso shot, Kahlua, Tia Maria, gomme</i>					
BLUE MARTINI	9.5				
<i>Vodka, blue Curaçao, Angostura bitters</i>					
POMEGRANATE MARTINI	9.5				
<i>Vodka, Pomegranate & lemon juice, Cointreau liqueur, sugar</i>					
GRAPEFRUIT & ORANGE MARTINI	9.5				
<i>Vodka, grapefruit & orange juice</i>					
CLASSICS					
MOJITO	9				
<i>Rum, fresh mint, fresh lime, brown sugar & soda top</i>					
COSMOPOLITAN	8.5				
<i>Vodka, Triple sec, Cranberry & lime juice</i>					
DAIQUIRI	9				
<i>White Rum, lime juice & gomme</i>					
MARGARITA				9	
<i>Tequila, triple sec & lime juice</i>					
APEROL SPRITZ				6.5	
<i>Aperol, prosecco & soda water</i>					
BUBBLES					
PROSECCO CASA SANT ORSOLA BRUT				6.5 38.5	
PINK PROSECCO				7.5 39.5	
<i>Desiderio Jeio cuvée rosé</i>					
PIERRE NICOLAS BRUT NV				8 45.5	
<i>Lovely balanced, pear aromas & fruity flavours</i>					
DE CASTELNAU BRUT RESERVE NV				9.75 54	
<i>A soul of a vintage wine in a body of a non-vintage</i>					

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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