

PARK

LOUNGE BAR

DAY MENU

11.00am – 6.00pm

SALADS small/large

Heritage tomato, avocado & burrata, micro basil, aged balsamic **£9 / £14**

Classic Romaine Caesar salad, anchovies, baguette crisps, aged Parmesan **£8 / £13**

Add grilled chicken **£6** | Add sautéed prawns **£8.5**

Line-caught tuna Niçoise with Gordal olives, baby plum tomatoes,

New potatoes, beans **£10 / £15**

Cobb salad with crispy back bacon, avocado, grilled chicken,
egg and buttermilk ranch dressing **£11 / £19**

SANDWICHES

All served with French fries, crisps or salad

Royal Lancaster Club

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mustard mayonnaise **£16**

Royal Lancaster home-smoked salmon, multi-seed bagel, dill crème fraîche **£12**

Chicken shawarma wrap, hummus, lettuce, tomato, pickled cucumber, aioli **£12**

Falafel wrap, hummus, lettuce, tomato, pickled cucumber, aioli **£10**

BURGERS

All served with French fries

Organic British beef burger, onion chutney, brioche bun **£17**

Add Montgomery Cheddar, bacon

Portobello mushroom, spinach, pine nut, red pepper, Somerset brie **£15**

A TASTE OF NIPA

Traditional Thai fish cakes, sweet chilli sauce, cucumber relish and toasted peanuts **£10**

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander **£14**

Nipa Thai green chicken, prawn or vegetable curry, jasmine rice **£23**

Nipa Thai Massaman chicken, lamb or vegetable curry, jasmine rice **£25**

DESSERTS

£8

Sticky toffee pudding with butterscotch sauce, vanilla ice cream

Trio of mini brûlée: lemon, chocolate and raspberry

Chocolate brownie, Chantilly cream, berry compote

Mixed Baklava

Fresh seasonal fruits, blood orange sorbet

Selection of ice creams, sorbets

£3.5 1 scoop | **£6** 2 scoops | **£8** 3 scoops

ROYAL LANCASTER CHEESE SELECTION

£14

Four English cheeses served with biscuits, grapes, tomato chutney

EVENING MENU

from 6.00pm

SAVOURY *(perfect for sharing)*

Vegetable spring rolls, plum sauce **£6**

Grilled and stuffed mini peppers, ricotta **£8**

Buttermilk-fried chicken, satay sauce **£9**

Salt & pepper calamari, sweet chilli dip **£9**

Scotch quail eggs **£9**

Sweet and sour pork bites **£9**

Mini beef sliders **£10**

Steamed prawn dumplings, soy, coriander and chilli dip **£12**

British charcuterie platter **£18**

A selection of Cannon & Cannon British charcuterie served
with homemade beer pickles, sourdough and our cultured butter

A Selection of Nipa Thai's special Thai starters **£24**

Oscietra Caviar 30g & buckwheat blini **£75**

SWEET £6

Salted caramel, coffee & rum & raisin ice cream mini cones

Strawberry, vanilla & pistachio macaroon

ARABIC SELECTION

All of our dishes have been co-created in partnership with Abu-Zhaad

COLD MEZE £9 مقبلات بارده

Choose from
Houmous / Moutabel / Labneh / Tabbouleh / Fattoush
حمص, متبل, لبنه, تبولة, فتوش

All served with Kabneh, mixed olives and pickled vegetables
مخللات زيتون

HOT MEZE £10 مقبلات ساخنة

KEBBEH SHAMAH كبة الشامية
Deep-fried lamb parcels, fried onions and pine nuts

FALAFEL فلافل
Deep-fried chickpeas and fine herb croquettes,
lemon and tahini sauce

HALLOUMI CHEESE جبن حلوم تقدم مع الزيتون
Grilled served with olives

WRAPS £12 سندويشات

All wraps are served with French fries and pickled vegetables

SHAWARMA WRAP شاورما دجاج
Marinated chicken, lettuce, tomato

FALAFEL WRAP فلافل
Lettuce, tomato, pickled cucumber

GRILLS مشاوي مشكله

All grills and baked fish are served with tomato, lemon and Arabic garnish

SHISH TAOUK £21.50

Barbeque boned chicken, Arabic spices and garlic sauce

شيش طاووق

KAFTA HALBIVEH £22

Skewers of grilled spiced minced lamb, tahini sauce

كفتة حلبية

GRILLED LAMB CUTLETS £25

(5pcs) Marinated lamb cutlets, tahini sauce

شرحات لحم الضان المشوية

MAIN COURSES الاطباق الرئيسية

CURRY £25

Lamb, chicken or prawn, served with rice

لحم او دجاج او جمبري يقدم مع الرز

RICE BIRYANI £25

Chicken or lamb

برياني دجاج او لحم

OKRA LAMB £18

served with rice

بامية لحم مع الرز

SEABASS ZA'ATAR £21

Freshly baked whole seabass, tahini sauce

سمك سيباس

MOUSSAKA £16

Eggplant stewed with tomato, chickpeas, sweet peppers (V)

مسقعة

(All served with sauce)

Sauces: Tahini, Harissa, Garlic mayonnaise طحينة، هريسة، مايونيز، ثوم

CHILDREN'S MENU

11.00am – 6.00pm

SAVOURY

£10

Penne pasta with roasted vine tomato sauce

Grilled chicken breast with mash and green beans

Fish or chicken goujons with chips and mushy peas

Mini beef or chicken burger with chips

Sausage and mash with onion gravy

Club sandwich

Egg omelette

SWEET

£4

Selection of ice creams and sorbets, vanilla biscuit

Chocolate brownie & white chocolate ice cream

Fresh seasonal fruit salad

ARABIC DRINKS

TURKISH COFFEE £5.5

القهوه التركي

Turkish coffee is made unfiltered with finely grounded 100 % Arabica coffee beans boiled in a special pot called a Cezve or Ibrik. The coffee is served in a small cups and allowed to sit for a few moments to allow the grounds to settle and sink to the bottom of the cup.

Paired with a glass of water and dark chocolate.

Please choose your preferred level of sweetness:

Sada, not sweet سادة

Ariha, little sweet علي الريحه

Mazboot, medium sweet ماضبوته

Ahwaziyada, very sweet زياده

ARABIC COFFEE

قهوه عربي

Arabic coffee, or “al-qahwa”, is made from roasted 100 % Arabica coffee beans, lightly roasted and mixed with cardamom. The coffee is served from a special pot called “dallah” along with small handle less cups called “fenjan”. Paired with dates.

Small (1-4 guests) **£15** | Large (5-8 guests) **£25**

“KARAK” TEA £4.5

شاي كرك

“Karak” tea, or milky tea, is a very popular milk tea in Arabian Gulf. The tea is prepared by combining black tea, crushed cardamom and sugar with milk. Paired with a biscuit.

MOROCCAN MINT TEA

اتاي مغربي اتي

Moroccan mint tea, traditional to the Greater Maghreb, is a combination of green tea, fresh mint leaves and sugar. The tea is served in small glasses and paired with a mini baklava.

Small (1-4 guests) **£7.5** | Large (5-8 guests) **£14**

SOFT DRINKS

JUICES £5

FRESH ORANGE
APPLE
GRAPEFRUIT

CRANBERRY
PINEAPPLE
TOMATO

MIXERS £4

COCA COLA
DIET COCA COLA
FEVER TREE TONIC
FEVER TREE LIGHT
LEMONADE

SODA WATER
BITTER LEMON
GINGER ALE
GINGER BEER

WATER

DECANTAE

still or sparkling SMALL £2 / LARGE £5

EVIAN STILL OR PERRIER SPARKLING

SMALL £3 / LARGE £6

HOT DRINKS

COFFEE £4.5

ESPRESSO
DOUBLE ESPRESSO
MACCHIATO
AMERICANO
CAFÉ LATTE
CAPPUCCINO
FLAT WHITE
MOCHA
FILTER COFFEE
HOT CHOCOLATE
ICED LATTE
ICED AMERICANO

TEA £4.5

ENGLISH BREAKFAST
EARL GREY
GREEN MINT
VERY BERRY
CHAMOMILE
LEMON & GINGER

Decaffeinated options available

WINES

WHITES

175ML BOTTLE

Light & Refreshing

VINE TRAIL, VIOGNIER

Bright peach, apricot, pear, white blossom, 2017/18

CHILE

£9 £30

GRANFORT CHARDONNAY

Plenty of stone fruits, lively refreshing finish, 2016/17

FRANCE

£10 £36

PINOT GRIGIO, BOLLA

Tropical fruit, hints of fennel, fresh grass, 2016

ITALY

£10 £36

Floral & Aromatic

THE MANOR, CHENIN BLANC

Aromas of pineapple, peach, guava, 2017/18

SOUTH AFRICA

£29

VAVASOUR SAUVIGNON BLANC

Exotic citrus, woody herbs, warm river stone, 2016/17

NEW ZEALAND

£11 £40

PETALUMA RIESLING

Bright floral aromas, citrus peel, orange blossom, 2015/16

AUSTRALIA

£59

Crisp & Elegant

CHABLIS, PAUL DELOUX

Fine concentration, ripe citrus fruit, mineral notes, 2015/16

FRANCE

£13 £52

SANCERRE, DOMAINE CHANTRES

Aromatic floral aromas of white blossom, grapefruit, 2016/17

FRANCE

£64

PULIGNY-MONTRACHET, REMOISSENET

Layers of blossom, green fruits, buttered toast, 2015/16

FRANCE

£94

REDS

175ML BOTTLE

Fruity & Soft

TEKENA MERLOT

Fruit-driven, soft finish, 2016/17

CHILE £9 £30

BEAUJOLAIS-VILLAGES, CORCELLES

Strawberry & raspberry scented, light, fruity, 2015/16

FRANCE £39

ATAMISQUE SERBAL MALBEC

Red fruit and violet, fresh, long finish, 2017/18

ARGENTINA £11 £40

Rich & Spicy

CHAIRANNE CÔTES DU RHÔNE - VILLAGES

Dark, ripe red, black hedgerow fruit notes, 2014/15

FRANCE £35

DON JACOBO RIOJA RESERVA

Mature fruit, spice character, 2010/11

SPAIN £12 £45

ST HALLETT FAITH SHIRAZ, BAROSSA

Notes of dark cherry, hints of chocolate, spice, 2016/17

AUSTRALIA £46

Complex & Balanced

SHANNON PINOT NOIR

Power and elegance, vibrant red fruits, long finish, 2016/17

SOUTH AFRICA £12 £45

THE FEDERALIST CABERNET SAUVIGNON

Blue & black fruits, notes of cinnamon spice, 2015/16

USA £13 £52

BLASON D'ISSAN MARGAUX

Fragrance of ripe dark berries, leather, 2011/13

FRANCE £69

GEVREY-CHAMBERTIN, LOUIS JADOT

Long-lived, full, rich structure, 2013/14

FRANCE £98

ROSÉ

175ML BOTTLE

RUGGED RIDGE ZINFANDEL ROSÉ

USA

£9.5 £33

Hints of sweet raspberry, watermelon, strawberry fruit, 2016/17

LES COLLINES AUX LAVANDES ROSÉ

FRANCE

£36

Subtle red fruit characters with notes of black olives, herbs, fresh fruit, 2016/17

M DE MINUTY ROSÉ

FRANCE

£43

Notes of peach, candied orange, fresh and round, 2017

DESSERT WINE

100ML

GARONELLES SAUTERNES

FRANCE

£11

Rich & luscious, aromas of exotic fruits, citrus, honeyed apricot, ginger, 2016/17

CHAMPAGNE & SPARKLING

125ML BOTTLE

LE ALTANE PROSECCO

ITALY

£9 £45

Hints of citrus and pear, refreshing on a palate, NV

MOËT & CHANDON BRUT IMPÉRIAL

FRANCE

£14 £75

Crisp, clean, hints of citrus and brioche

LAURENT PERRIER BRUT

FRANCE

£80

Floral, elegant, grapefruit, orange blossom notes, NV

MOËT & CHANDON ROSÉ IMPÉRIAL

FRANCE

£16 £85

Lively bouquet of red fruits, hints of rose, peach, NV

BOLLINGER SPECIAL CUVÉE

FRANCE

£85

Full-bodied style, notes of citrus, brioche, NV

RUINART BLANC DE BLANC

FRANCE

£95

Citrus, white flowers, peach on the nose, NV

COCKTAILS

EXCLUSIVELY PARK

£15

THE ITALIAN JOB

Beefeater 24, Cocchi Torino, Aperol, grapefruit bitter

SPEAKERS' CORNER

Beefeater 24 gin, pink grapefruit juice, orange juice,
Triple sec, Ms Better's Bitters

ROYAL PARK

Strawberry-infused Ketel One vodka, vanilla-infused
Galliano liqueur, lemon juice, homemade rosemary syrup, cranberry juice

ROSE GARDEN

Red berry tea-infused Tanqueray 10 gin, Sloe gin,
Campari, lemon juice, rose liqueur

MARBLE ARCH

Pineapple-infused Havana Club 3yr rum, green Chartreuse,
lemon juice, sugar syrup, egg white, Angostura bitters

THE SERPENTINE

Chivas 12yr whisky, lemon juice, vanilla syrup, peach bitter, fresh peach,
Ms Better's bitters

FLYING HERON

Pisco, lime juice, lemon juice, homemade dragon fruit syrup,
egg white

THE GREAT EXHIBITION

Beefeater 24 gin, Chambord, lemon juice,
homemade raspberry syrup, cinnamon bitter

BUBBLES

£16

KIR ROYALE

Crème De Cassis, Champagne

BELLINI ROYALE

Martell VSOP, Archers Peach Schnapps, Champagne

THE FRENCH 75

Beefeater 24, fresh lemon juice, Gomme syrup, Champagne

NIPA THAI INSPIRED

£15

TAKRAI CHAMPAGNE

Lemongrass-infused Ketel One, green tea syrup, Champagne

COCONUT CAIPRINHA

Cachaça, Malibu rum, lime juice

THAI-PIROSKA

Ketel One, Sweet & Sour Mix, basil leaves, ginger ale

MOCKTAILS

£9

RED BERRY FIZZ

Cranberry juice, peach, purée, grenadine, bitter lemon

ORANGE BLOSSOM

Blackcurrant cordial, cranberry, orange juice, soda

GARDEN SPARKLE

Elderflower cordial, apple juice, fresh mint, soda

SPIRITS

50ML

GIN

TANQUERAY 10	ENGLAND	£10	SIPSMITH	ENGLAND	£12
HENDRICKS'S	SCOTLAND	£10	GIN MARE	SPAIN	£13
BEEFEATER 24	ENGLAND	£11	MONKEY 47	GERMANY	£13

VODKA

SIPSMITH BARLEY	ENGLAND	£10	ABSOLUT ELYX	SWEDEN	£11
KETEL ONE	HOLLAND	£10	GREY GOOSE	FRANCE	£12
BELVEDERE	POLAND	£11	CRYSTAL HEAD	CANADA	£14

RUM

HAVANA CLUB 3yr	CUBA	£10	HAVANA CLUB 7yr	CUBA	£11
MOUNT GAY ECLIPSE	BARBADOS	£10	RUMBULLION!	ENGLAND	£12
APPLETON	JAMAICA	£10	RON ZACAPA		
			CENTENARIO	GUATEMALA	£16

BRANDY

MARTELL VSOP	FRANCE	£10	CAMUT 12 CALVADOS	FRANCE	£16
REMY MARTIN VSOP	FRANCE	£10	JANNEAU XO ROYAL	FRANCE	£18
COURVOISIER VSOP	FRANCE	£14	ARMAGNAC		
			HENNESSY XO	FRANCE	£35

TEQUILA

OLMECA	MEXICO	£10	CALLE 23 REPOSADO	MEXICO	£14
OLMECA ALTOS	MEXICO	£11	JOSE CUERVO PLATINO	MEXICO	£17
PATRON SILVER	MEXICO	£12	DON JULIO 1942	MEXICO	£38

WHISKY

BLENDED

CHIVAS REGAL 12yr	SCOTLAND	£10
J. WALKER BLACK 12yr	SCOTLAND	£10
CHIVAS REGAL 18yr	SCOTLAND	£15

ISLAY

LAPHROAIG 10yr	SCOTLAND	£12
LAGAVULIN 16yr	SCOTLAND	£14

SPEYSIDE

GLENLIVET 12yr	SCOTLAND	£10
GLENFIDDICH 15yr	SCOTLAND	£10
GRAGGANMORE 12yr	SCOTLAND	£10

HIGHLAND / ISLAND

GLENMORANGIE 10yr	SCOTLAND	£10
OBAN 14yr	SCOTLAND	£11
TALISKER 10yr	SCOTLAND	£11
DALWINNIE 15yr	SCOTLAND	£12

IRELAND

TULLAMORE DEW 18yr	£10
BUSHMILLS 10yr	£10
REDBREAST 12yr	£10
JAMESON Small Batch	£11

JAPAN

YAMAZAKI	£16
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BOURBON

MAKER'S MARK	USA	£10
ELIJAH CRAIG	USA	£12
FEW SINGLE MALT	USA	£14
WOODFORD RESERVE	USA	£14

LIQUORS & APERITIFS

50ML

LIQUORS £9

AMARETTO
BAILEYS
COINTREAU
DRAMBUIE
DISARONNO
FRANGELICO
GRAND MARNIER
JÄGERMEISTER

KAHLUA
MALIBU
SAMBUCA
TIA MARIA

APERITIFS £9

APEROL
CAMPARI
DUBONNET
FERNET BRANCA
HARVEYS BRISTOL CREAM
KÜMMEL
MARTINI DRY/BIANCO/ROSSO
PERNOD
PIMMS NO. 1

BEER

FREEDOM ORGANIC HELLES LAGER ENGLAND Powerful, zesty, beautifully balanced	4.8%	0.33L	£7
CURIOUS INDIA PALE ALE ENGLAND Fresh-cut grass, brown sugar, lychee, mango, stunningly elegant	4.4%	0.33L	£7
PORTOBELLO LONDON PILSNER ENGLAND Refreshing, rounded, intensely satisfying	4.6%	0.33L	£7
BREWDOG JET BLACK HEART STOUT SCOTLAND Black, smooth, fruity, flavours of coffee, chocolate	5.2%	0.33L	£7
SINGHA THAILAND	5%	0.33L	£6
PERONI NASTRO AZZURRO ITALY	5.1%	0.33L	£6
HEINEKEN NETHERLANDS	5%	0.33L	£6
CORONA EXTRA MEXICO	4.5%	0.33L	£6
HOEGAARDEN BELGIUM	5%	0.33L	£6
ASPALL DRAUGHT CYDER SUFFOLK Crisp, fruity, delicate aroma of freshly pressed apples	5.5%	0.33L	£6

All wines by the glass are available in 125ml, spirits & liquors are available in 25ml.

Children under 5 dine complimentary.

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.