

LOUNGE BAR

DAY MENU

Roasted tomato soup £8 (VG)

Served with ciabatta croutons

Mushroom soup £8 (VG)

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John Ross Scottish smoked salmon £14

Horseradish, shallot and caper cream, brown bread and butter

Royal Lancaster club sandwich £23

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mayonnaise, French fries

Steak sandwich £26 (H)

With a choice of Thatchams of Berkshire Rib-eye or Sirloin steak cooked to your liking, on ciabatta bread with caramelized onion and rocket leaves, served with French fries

Philly cheese sandwich £22

Pulled beef on sourdough bread, English mustard, crispy onions, blue cheese sauce, served with French Fries

Royal Lancaster vegetable burger £17 (V)

Grilled portobello mushroom, roasted red pepper, tomato, avocado, fried egg, lettuce, mayonnaise, fries

Caesar salad

"Classic" option £15 / With grilled chicken (H) £21 / With sautéed prawns £25

Heritage tomatoes and mozzarella salad £16 (V)

Basil pesto, balsamic reduction

Greek salad £13 (V)

Cherry tomatoes, cucumber, peppers, mixed olives, feta, red onion

Scottish Salmon poke bowl £21

Marinated salmon with quinoa, edamame beans, pickled cucumber, avocado and radish

Wagyu beef burger £27 (H)

Scottish Highland Wagyu patty, Montgomery cheddar, bacon, onion chutney on a brioche bun, served with French fries

Buttermilk-fried chicken burger £21 (H)

Chipotle sauce, red cabbage slaw

Children under 5 dine complimentary. (V) Vegetarian, (VG) Vegan, (H) Halal. All of our fish is sustainably sourced and MSC certified. We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

FROM THE CHARGRILL

Please choose from red wine sauce, mushroom sauce or Hollandaise sauce.

230g 28 day dry aged Thatchams of Berkshire Rib-eye steak or Sirloin steak £34 (H)

Served with confit cherry tomatoes, baby watercress and chunky chips

Scottish salmon supreme plain grilled or cajun spiced £30

Served with confit cherry tomatoes and French fries

MAIN COURSES

Crispy battered codling fillet £28

With pea puree, tartare sauce, chunky chips and lemon

Steamed fillet of cod £27

Crushed new potatoes, sauteed wild mushrooms, tenderstem broccoli, chive cream sauce

Indian style curry £25 (H)

Tender lamb or chicken pieces cooked in a fragrant curry sauce and served with basmati rice and mini poppadoms

Puy lentils and squash shepherd's pie £22 (VG)

Served with mixed salad and sourdough bread

Sweet potato, chickpeas, spinach and coconut cream curry £22 (VG)

With jasmine rice, toasted flaked almonds, crispy shallots and raisin

Margherita pizza plus three toppings of your choice £19

Ham, pepperoni, grilled chicken, mushrooms, olives, onion, pepper, anchovies, capers, spinach, tuna, prawns, cherry tomatoes, bacon, chilli

Penne pasta or spaghetti £18

With your choice of roasted vine tomato (V), carbonara, bolognese (H), pesto or arrabiata sauce (V), chicken (H) (supplement of £6)

ARABIC SELECTION

Hummus £11 (VG)

Smooth paste of of chickpeas and tahini

Tabbouleh £11 (VG)

Cracked wheat, parsley salad, tomato, mint and onion

Labneh £11 (V) Strained yoghurt

Fattoush £12 (VG)

Baby gem, tomato, cucumber, green pepper, radish, pomegranate seeds and summac

Shish Taouk £24.50

Barbeque boned chicken, Arabic spices and garlic sauce

Kafta Halabieh £25

Skewers of grilled spiced minced lamb, tahini sauce

Faroui Meshwi £24

Grilled marinated baby chicken, garlic sauce

Biryani £28

Chicken or lamb

SIDES £5

Steamed spinach
Tenderstem broccoli
Buttered new potatoes with chives
Honey glazed Chantenay carrots
Fine green beans with confit shallots

Hospitality Action's Invisible Chips 0% fat. 100% charity. £5

All proceeds go to help support those working in the industry, one portion at a time

DESSERTS

Fruit salad £8 (VG)

Mixed ripe seasonal fruits in a sweet vanilla syrup

Bakewell tart £8

Shortcrust pastry tart filled with layers of cherries and frangipane topped with almond flakes. Served warm with whipped cream

Dark chocolate mousse £8 (VG)

Rich, smooth and velvety plant based chocolate mousse coated with a chocolate glaze that sits on light vanilla sponge

Raspberry rocher £8 (VG)

Raspberry chocolate sphere, freeze dried raspberry and chocolate glaze with a raspberry coulis

Cheese selection £15

CHILDREN'S MENU

STARTERS £8

Homemade tomato soup with croutons (VG)
Carrot and cucumber sticks with seasonal hummus dip (VG)
Green salad (VG)

MAINS £12

Organic pizza with your choice of topping: Ham and mozzarella, tomato and basil or chicken and basil

Steamed or grilled fillet of cod with mixed vegetables and potatoes

Macaroni and cheese (V)

Spaghetti or penne pasta with your choice of cheese, bolognese or tomato sauce (V)

Fish goujons with French fries, tartar sauce and peas

Chicken nuggets with French fries and salad

Chicken or beef burger with lettuce, tomato and French fries

DESSERTS £8

Mixed berries with Chantilly cream

Selection of ice cream with chocolate sauce; vanilla, chocolate, strawberry

Chocolate brownie and vanilla ice cream