BREAKFAST

7.00AM - 11.00AM

Meat and seafood selection £16

Parma ham, salami, roast ham, smoked salmon, smoked mackerel

Cheese selection £14

Brie, Cheddar, Gouda, Kidderton Ash Goats cheese

Fresh fruit salad £9 With seasonal mixed berries

Continental basket £12

Danish, croissants, muffins, toast and a fruit yoghurt pot

Full English £18

Beans, bacon, sausage, eggs, tomato, hash brown, Portobello mushroom

Shakshouka £10

Baked eggs, tomato, onion, Arabic spices

Grilled Bacon & Cumberland Sausage £12

Served in a Brioche bun with tomato relish, with or without fried egg

Vegan English £17

Beans, scrambled tofu, hash brown, tomato, Portobello, tofu bacon, veg sausage

Eggs Benedict, Florentine or Royal £15

English muffin, smoked ham or spinach or smoked salmon, soft poached egg, hollandaise

Eggs and avocado toast £16

Sourdough bread, crushed avocado, soft poached egg, wilted spinach

Omelette £14

Three eggs with choice of ham, mushrooms, spinach, onion, cheese, tomato, peppers, chilli

Brioche French Toast £12

Your choice of vanilla cream or caramelised bananas

Rolled oat porridge £8

Honey, fresh berries

Pancakes or Waffles £12

Seasonal berries & maple syrup

Selection of Cereals £4

Cornflakes, Weetabix, Special K, All Bran, Frosties

ALL DAY MENU

12.00PM - 9.00PM

Roasted tomato soup £8 Served with ciabatta crutons

Cream of mushroom soup £8 Served with ciabatta croutons

Traditional oak smoked salmon £14 Horseradish, shallot and caper cream, brown bread and butter

Royal Lancaster Club £16 Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mayonnaise, fries

Royal Lancaster Vegetable Burger £15 (v)

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

Caesar salad

With grilled chicken **£14** With sautéed prawns **£16**

Heritage tomatoes and Mozzarella salad

£8 starter/ £12 main course

Basil pesto, balsamic reduction

Royal Lancaster Beef Burger £17

Montgomery cheddar, bacon, onion chutney, brioche bun

Buttermilk-fried chicken burger £16

Chipotle sauce, red cabbage slaw

FROM THE CHAR GRILL

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

230g 28 day dry aged Rib-eye steak or Sirloin steak £34

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 COURSE

Crispy battered Haddock fillet £28

With pea puree, tartare sauce, chunky chips and lemon

Steamed Fillet of cod £27

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

Indian style curry £25

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

Margherita pizza plus three toppings of your choice £20

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

Penne pasta or spaghetti £16

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

SIDES £4

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

We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of 5% VAT. A discretionary 12.5% service charge will be added to your bill.

Bakewell Tart £8

Shortcrust pastry tart filled with layers of strawberry jam and frangipane and topped with almond flakes. Served warm with whipped cream and icing sugar dusting.

Dark Chocolate Mousse £8

Rich, smooth and velvety dark chocolate mousse coated with chocolate glaze that sits on light vanilla sponge. Served with seasonal fresh berries.

Royal Lancaster Cheese selection £14

NIPA THAI MENU

AVAILABLE THURSDAY TO SUNDAY FROM 5PM - 10PM ONLY

(LAST ORDERS AT 9.30PM)

APPETISERS

Satay Kai £11

Chargrilled marinated chicken served with peanut sauce and cucumber relish

Toong Ngern Yuang £12

Crisp fried prawn dumplings served with homemade sauce

CURRIES

Kaeng Kiew Warn Kai (spicy) £16 Vibrant chicken & Thai aubergine in a spicy & rich green coconut

Kaend Kiew Warn Pak Thao Hoo (medium spicy) £14

Bean curd & vegetables in green curry

PAN FRIED DISHES & RICE

Phad Kra Prao Kai £17 Stir fried chicken with chillies & basil leaves

Koong Tod Kra Tiem Prig Tai £22

Stir fried prawns with pepper, coriander & crisp fried garlic

Phad Phak Tuam Mitr (v) £10

Stir fried mixed vegetables

Sanguan's Pad Thai £15

Fried rice noodles with bean sprouts, spring onions, eggs & prawns

Kao Suay (v) £4

Thai jasmine rice

Invisible Noodles £4

Please ask the team for more details

WINES

WHITES	175ml	BOTTLE
VINHO VERDE, QUINTA DE SANTIAGO PORTUGAL, 2018 Fresh aroma with balanced balsamic notes and white flowers	£8.50	£39
PINOT GRIGIO SARTORI DI VERONA ITALY, 2019 Clean floral bouquet with a full palate and a touch of exotic sp	£7 bice	£29
MÂCON BLANC VILLAGES LOUIS JADOT FRANCE, 2018 Bright and balanced with refreshing notes of citrus and crisp green apple	£9.50	£45
GAVI DI GAVI CASETTA PIEDMONTE ITALY, 2018 Dry, refreshing, soft and persistent floral, fruit and citrus arom	as	£49
PULPO ALBARINO RIAS BAIXAS SPAIN, 2018 Bright with hints of apple green, white flowers and peach		£45
SANCERRE LES COLLINETTES JOSEPH MELLOT FRANCI Stylish with mineral, classic blackcurrant leaf and gooseberry		£52 r
MERSAULT DOMAINE BOUZEREAU FRANCE, 2017 Creamy and rich, notes of toasted almond, honey, hazelnut and	d flint	£78

ROSÉ		BOTTLE
PINOT GRIGIO BLUSH SARTORI DI VERONA ITALY, 2019	f7	£30
Aromatic with delicate citrus notes, crisp and refreshing on the		200

WINES

RED	175ml	BOTTLE
VINUVA ORGANIC NERO D'AVOLA ITALY, 2018 Soft palate, touch of spices, berries	£7	£29
TERRA 18 COTES DU RHONE FRANCE, 2018 Fresh red fruit, notes of fresh eucalyptus, silky tannins	£7	£29
AMARU MALBEC COLCHAGUA VALLEY ARGENTINA, 2018 Silky, bright red wine, subtle hints of vanilla, baked plum	£9	£39
VALPOLLICELLA RIPASSO BOLLA ITALY, 2016 Well balanced, spicy aromas , dark wild berry fruit		£49
CHATEAU LAMOTHE-CISSAC FRANCE, 2014 Well balanced, red fruits, cooked blackcurrant, soft spices, subtle vanilla		£46
DASHWOOD PINOT NOIR NEW ZEALAND, 2018 Crunchy black and red cherry fruit, plum and vanilla, smooth tannins		£40
CHATEAU LA CROIX LALANDE POMEROL FRANCE, 2016 Fine, well balanced and elegant notes of red fruit and spices		£53

WINES

CHAMPAGNE & SPARKLING	125ml	BOTTLE
GALANTI PROSECCO ITALY Hints of citrus, pear, refreshing on a palate, NV		£45
MOËT & CHANDON BRUT IMPÉRIAL FRANCE Crisp, clean, with hints of citrus and brioche, NV	£13	£75
MOËT & CHANDON ROSÉ IMPÉRIAL FRANCE Lively bouquet of red fruits, hints of rose, peach, NV	£16	£85
BOLLINGER SPECIAL CUVÉE FRANCE Full-bodied style, notes of citrus, brioche, NV		£85
KRUG GRAND CUVÉE FRANCE A blend of 10 vintages and wines from 25 Crus, rich, balanced and unique NV		£210
DESSERT WINE		100ml
GARONELLES SAUTERNES FRANCE		£12

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

APERITIFS & DIGESTIFS

50ml

APERITIFS £9

DIGESTIFS £9

APEROL CAMPARI KÜMMEL LIQUORE STREGGA PIMMS NO. 1 NOILLY PRAT

AMARETTO BAILEYS COINTREAU DRAMBUIE FRANGELICO GRAHAM'S TAWNY PORT GRAND MARNIER COCCHI DI TORINO FERNET BRANCA PERNOD

BEERS

FREEDOM ORGANIC HELLES LAGER	ENGLAND	4.8%	0.33L	£7
CURIOUS INDIA PALE ALE	ENGLAND	5.6%	0.33L	£7
PORTOBELLO LONDON PILSNER	SCOTLAND	4.6%	0.33L	£7
SINGHA	THAILAND	5%	0.33L	£6

SPIRITS

50ml

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BEEFEATER 2	24	ENGLAND	£8
TANQUERAY	10	ENGLAND	£8
HENDRICK'S	SCO	DTLAND	£9

VODKA

ABSOLUT ORIGINAL SWEDEN	£11
BELVEDERE POLAND	£11
GREY GOOSE FRANCE	£12

RUM

HAVANA CLUB 3yr CUBA	£10
MOUNT GAY ECLIPSE BARBADC	s £10
APPLETON JAMAICA	£10

BRANDY

MARTELL VS*** FRANCE	£10
REMY MARTIN VSOP FRANCE	£10
CAMUT 12 CALVADOS FRANCE	£16

TEQUILA

OLMECA MEXICO	£10
PATRON SILVER MEXICO	£12
CALLE 23 REPOSADO MEXICO	£14

WHISKY

BLENDED

CHIVAS REGAL 12yr scotland £10 J.WALKER BLACK 12yr scotland £10

ISLAY

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

SPEYSIDE

GLENLIVET 12yr scotland £10 GRAGGANMORE 12yr scotland £10

HIGHLAND / ISLAND

OBAN 14yr scotland	£11
DALWINNIE 15yr scotland	£12

IRELAND

TULLAMORE	DEW	18yr	£10
REDBREAST	12vr		£10

JAPAN

YAMAZAKI £16

BOURBON

WOODFORD	RESERVE USA	£14
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All wines by the glass are available in 125ml & spirits & liquors are available in 25ml. We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of 5% VAT. A discretionary 12.5% service charge will be added to your bill.

SOFT DRINKS

JUICES £5

Apple Cranberry Grapefruit Orange Pineapple Tomato

WATER

Decantae still or sparkling small £2 / large £5

Evian still or Perrier sparkling small £3 / large £6

MIXERS £4

Coke Diet Coke Coke Zero Fever Tree Tonic Fever Tree Light Lemonade Soda Water Bitter Lemon Ginger Ale Ginger Beer

HOT DRINKS

COFFEE £4.50

Espresso Double Espresso, Americano Macchiato, Café Latte, Cappuccino, Flat White, Mocha Filter Coffee, Hot Chocolate

Decaffeinated options available

TEA £4.50

English Breakfast, Earl Grey Green Mint, Very Berry, Chamomile Lemon & Ginger

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