

LOUNGE BAR

DAY MENU

5.00pm - 9.30pm

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

DESSERTS

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

SOFT DRINKS

JUICES £5

ORANGE

GRAPEFRUIT

APPLE

CRANBERRY PINEAPPLE

TOMATO

WATER

DECANTAE

still or sparkling SMALL £2 / LARGE £5

EVIAN STILL OR PERRIER SPARKLING

SMALL £3 / LARGE £6

MIXERS £4

COCA COLA
DIET COCA COLA
COCA COLA ZERO
FEVER TREE TONIC
FEVER TREE LIGHT
LEMONADE
SODA WATER

BITTER LEMON
GINGER ALE
GINGER BEER
MEDITERRANEAN
TONIC
ELDERFLOWER
TONIC

HOT DRINKS

COFFEE £4.5

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

TEA £4.5

ENGLISH BREAKFAST

EARL GREY

GREEN MINT

VERY BERRY

CHAMOMILE

LEMON & GINGER

Decaffeinated options available



WHITES	175ML	BOTTLE
VINHO VERDE, QUINTA DE SANTIAGO PORTUGAL, 2018 Fresh aroma with balanced balsamic notes and white flowers	£8.50	£39
PINOT GRIGIO MARCHESI ERVANI ITALY, 2019 Aromas of green apple, pear, gooseberry and melon	£7	£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 aromas		£49
PULPO ALBARINO RIAS BAIXAS SPAIN, 2018 Bright with hints of apple green, white flowers and peach		£45
SANCERRE LES COLLINETTES JOSEPH MELLOT FRANCE, 2018 Stylish with mineral, classic blackcurrant leaf and gooseberry character		£52
MERSAULT DOMAINE BOUZEREAU FRANCE, 2017 Creamy and rich, notes of toasted almond, honey, hazelnut and flint		£78
ROSÉ	175ML	BOTTLE
PINOT GRIGIO BLUSH SARTORI DI VERONA ITALY, 2019 Aromatic with delicate citrus notes, crisp and refreshing on the palate	£7	£30

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

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 Rich & luscious, aromas of exotic fruis, citrus, honeyed apricot, ginger, 2016/17	,	£12

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
SINGHA THAILAND	5%	0.33L	£6
PERONI NASTRO AZZURRO ITALY	5.1%	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

COCKTAILS

SIGNATURE COCKTAILS £18

ROYAL PARK

A crossroad of tasting cultures. French dry vermouth, Mexican tequila, pineapple from Central America and red miso from Japan are married together to provide the right balance.

THE HUNTRESS

This cocktail marries the notes of nutty, un-malted barley of Irish whiskey and spices. Ginger, saffron, Jasmine pearl tea and vanilla are adding layers of flavour and aroma. Finished with egg white to add texture and body.

THE BANDSTAND

Rum and coke is a very famous pairing. This beloved taste just got enhanced and more sophisticated. A blend of home-cooked Coca Cola syrup & Diplomatico rum, The Bandstand is stirred and served on the rocks.

THE GREAT EXHIBITION

A daring combination of Cognac, fresh orange juice, tomato juice, beetroot and balsamic vinegar, giving away layers of sweet, spicy, salty and umami in just one sip.

THE SERPENTINE

This is the triumph of pairing peppery notes of Rye whisky, and the sweetcorn aftertaste of Bourbon. Our Stout syrup ads malty sweetness, hoppy bitterness.

Finished with egg white to add texture and body.

COCKTAILS

GENEVIEVE

Jamaican rum is paired with the soft notes of carrot and banana, and the spiciness of ginger. The fruity, ripe flavours of pineapple and discreet bitterness of Aperol create a bright, yet delicate aftertaste.

THE LITTLE WHITE BIRD

Influenced by English summer, our homemade citron vodka adds a light, citrus palate that is paired with the fruity notes of spiced Cabernet syrup. Rooibos adds subtle, warming spice notes of pepper, cinnamon, cardamom, cloves and a hint of orange, tying all flavours together.

QUEEN CAROLINE

A cocktail with classic character, yet very modern approach. Clarified milk is paired with Blended and Islay Scotch whiskey, and subtle dried fruit and marzipan aromas from port and Maraschino round this drink.

MOCKTAILS £13

THE RUSH OF GREEN

A mocktail with refreshing sweetness and delicate balance. Greek yogurt and avocado sorbet create a nice body with notes of mint and refreshing nose of Jasmine pearls.

SERENITY

A refreshing fruity mocktail, marries the flavours of ginger, pineapple, blackcurrant and grapes.

SPIRITS

	50)ML	
	G	IN	
BEEFEATER 24	£10	JINZU	£14
BEEFEATER PINK GIN	£11	MONKEY 47	£13
COTSWOLD	£14	PLYMOUTH	£10
GIN MARE	£13	PORTOBELLO ROAD	£11
HENDRICKS	£10	SIPSMITH	£12
	210	TANQUERAY 10	£10
	VO	DKA	
ABSOLUT ELYX	£11	GREY GOOSE	£12
BELVEDERE	£11	KETTLE ONE	£10
CRYSTAL HEAD	£14	SIPSMITH	£10
	RI	им	
APPLETON	£10	MOUNT GAY ECLIPSE	£10
HAVANA CLUB 3YR	£10	RON ZACAPA CENTENARIO	£16
HAVANA CLUB 7YR	£11		
	COGNAC /	ARMAGNAC	
CAMUT 12	£16	JANNEAU XO ROYAL	£18
COURVOISIER VSOP	£14	MARTELL VSOP	£10
HENNESSY XO	£35	REMY MARTIN VSOP	£10
	AG	AVE	
CALLE 23 REPOSADO	£14	OLMECA REPOSADO	£11
DON JULIO 1942	£38	OLMECA SILVER	£10
JOSE CUERVO PLATINO	£17	PATRON SILVER	£12

WHISKY

SCOTCH		HIGHLAND	
		DALWINNIE 15yr	£12
BLENDED		GLENMORANGIE 10yr	£10
CHIVAS REGAL 12yr	£10	OBAN 14yr	£11
CHIVAS REGAL 18yr	£15	TALISKER 10yr	£11
J.WALKER BLACK LABEL 12yr	£10		
JB	£10	INTERNATIONAL	
ISLAY		JAMESON SMALL BATCH IRELAND	£11
LAGAVULIN 16yr	£14	JAMESON TRIPLE DISTILLED IRELAND	£10
LAPHROAIG 10yr	£12	REDBREAST 12yr IRELAND	£10
		TULLAMORE DEW 18yr IRELAND	£10
SPEYSIDE		YAMAZAKI JAPAN	£16
GLENFIDDICH 15yr	£10	CANADIAN CLUB CANADA	£9
GLENLIVET 12yr	£10	JACK DANIELS USA	£10
GRAGGANMORE 12yr	£10	JACK DANIELS SINGLE BARREL USA	£11
		MAKER'S MARK	£10
		WOODFORD RESERVE USA	£14

APERITIFS & DIGESTIFS

	50ML
APERITIFS £9	DIGESTIFS £9
APEROL	AMARETTO
CAMPARI	BAILEYS
KÜMMEL	COINTREAU
PIMMS NO. 1	DRAMBUIE
NOILLY PRAT	FRANGELICO
	GRAND MARNIER
	COCCHI DI TORINO
	FERNET BRANCA
	PERNOD

Children under 5 dine complimentary.

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.

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