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

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.

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 - 10.00PM

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 £21

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

"Classic" option **£15** With grilled chicken **£21** With sautéed prawns **£25**

Heritage tomatoes and Mozzarella salad £12 starter/ £16 main course

Basil pesto, balsamic reduction

Royal Lancaster Beef Burger £20 Montgomery cheddar, bacon, onion chutney, brioche bun

Buttermilk-fried chicken burger £19

Chipotle sauce, red cabbage slaw

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FROM THE CHARGRILL

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 £19

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

Penne pasta or spaghetti £18

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

SIDES £5

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

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Bakewell Tart £8

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

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 £15

ARABIC SELECTION

Houmous £11

Smooth paste of of chickpeas and tahini (V)

Tabbouleh £11

Cracked wheat, parsley salad, tomato, mint and onion (V)

Labneh £11

Strained yoghurt (V)

Shish Taouk £24.50

Barbeque boned chicken, Arabic spices and garlic sauce

Kafta Halbiveh £25

Skewers of grilled spiced minced lamb, tahini sauce

Farouj Meshwi £24

Grilled marinated baby chicken, garlic sauce

Rice Biryani £28

Chicken or lamb

LATE NIGHT DINING

Should you fancy a late night snack, our Vegetarian Crudité Platter is available to order on request for £17 (suitable for two guests). Please dial '0' from your in-room telephone to order.

NIPA THAI MENU

AVAILABLE TUESDAY TO SATURDAY FROM 5PM - 10PM ONLY

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 DA LIXA PORTUGAL, 2020 Aromas of apple, grapefruit with hints of tropical fruits, floral	£8.50	£39
PINOT GRIGIO SARTORI DI VERONA ITALY, 2019 Clean floral bouquet with a full palate and a touch of exotic sp	£7 Dice	£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 FRANC Stylish with mineral, classic blackcurrant leaf and gooseberry of	,	£52 er
MERSAULT DOMAINE BOUZEREAU FRANCE, 2017 Creamy and rich, notes of toasted almond, honey, hazelnut and	d flint	£78

ROSÉ	175ml	BOTTLE
PINOT GRIGIO BLUSH SARTORI DI VERONA ITALY. 2	019 £7	£30
Aromatic with delicate citrus notes, crisp and refreshing on t		

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
LAURENT-PERRIER BRUT FRANCE Crisp, clean, with hints of citrus and brioche, NV	£13	£85
LAURENT-PERRIER ROSÉ FRANCE Lively bouquet of red fruits, hints of rose, peach, NV	£16	£110
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
THOMSON & SCOTT NOUGHTY BLANC UK Non-alcoholic, vegan, halal sparkling wine. Dry, with crunchy, ripe-apple fruit, NV		£37
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

HEINEKEN	NETHERLANDS	5%	0.33L	£6
HEINEKEN 0.0%	NETHERLANDS	0%	0.33L	£6
FREEDOM ORGANIC HELLES LAGER	ENGLAND 4.8	3%	0.33L	£7
CURIOUS INDIA PALE ALE	ENGLAND 5.6	5%	0.33L	£7
PORTOBELLO LONDON PILSNER	SCOTLAND 4.0	5%	0.33L	£7
SINGHA	THAILAND 5%	1	0.33L	£6

SPIRITS

50ml

BEEFEATER 24 ENGLAND	£8
TANQUERAY 10 ENGLAND	£8
HENDRICK'S SCOTLAND	£9

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VODKA

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

RUM

HAVANA CLUB 3yr C	uba £10
MOUNT GAY ECLIPSE BA	RBADOS £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	REPOSA	DO 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	12yr		£10

JAPAN

YAMAZAKI £16

BOURBON

WOODFORD RESERVE USA £14

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



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