

ISLAND GRILL MENU

OUR RECOMMENDATIONS

APEROL SPRITZER 6.50
Prosecco, Aperol & soda

PINK PROSECCO 7.50
Desiderio Jeio cuvée rosé
Valdobbiadene Italy

RASPBERRY MULE 9.00
Vodka, fresh lime, fresh raspberry, fresh ginger,
raspberry purée, ginger beer

PASSION FRUIT MARTINI 9.50
Smirnoff red, Passoa, gomme,
passion fruit & cranberry juice

For light bites, please ask a member of staff

STARTERS

CARAMELISED CAULIFLOWERS SOUP (V)	5.95
Stone-baked baguettini	
DEVONSHIRE CRAB CAKE	10.95
Guacamole, tomato & chilli jam	
HAMHOCK, CHICKEN & FOIE GRAS TERRINE	11.50
Sweetcorn purée, soft quail's egg, black truffle vinaigrette	
LANCASTER LONDON SMOKED SALMON	9.50
Char grilled sourdough, dill, shallots, horseradish cream	
SMOKED CHICKEN CAESAR SALAD	9.50
Croutons, anchovies, Caesar dressing	
PAN-FRIED SCALLOPS	10.50
Braise puy lentils, pancetta crisp, red jus	
POACHED PEAR & KENTISH BLUE CHEESE SALAD (V)	7.50
Endive, walnuts, sherry vinegar vinaigrette	
SALT & PEPPER CALAMARI	8.50
Confit garlic aioli, roasted lime, coriander cress	
MIXED BEETROOT SALAD (V)	5.50
Crumbled feta	
CANNELONI (V)	8.50
Golden Cross goat's cheese & ratatouille cannelloni, red pepper sauce	

SAUCES	1.95
Béarnaise	Green peppercorn
Tartar	Wild mushroom jus
Salsa Verde	Garlic Butter

SIDES	3.50
Sea salt chips / Garlic mashed potatoes	
Spring slaw, toasted pecans	
Creamed spinach, nutmeg, pine nuts	
Baby leaf salad or rocket & west Sussex cheese	
Sweet potato wedges, smoked paprika mayonnaise	
Roast aubergine, tomato, basil, Gruyère	

MAINS

SEAFOOD LINGUINE	16.50
Tiger prawns, clams, mussels, braised squid & tomato sauce	
ISLAND BURGER	15.50
Monterey Jack cheese, maple cured bacon, caramelised onion chutney, chips/side salad	
FISH & CHIPS	16.50
Beer battered Kent coast plaice fillet, chips, mushy peas & tartar	
TODAY'S CATCH	15.50
Sustainable & caught on the Kent & Sussex coast by day boat fisherman <i>Served with your choice of a side order & sauce</i>	
CRISPY GRESSINGHAM DUCKS SALAD	14.50
Pak choi, chilli, orange, cashews, sweet & sour dressing	
WILD MUSHROOM & FIG RISOTTO (V)	14.50
Cheese crisps, baby spinach	
STEAKS	
8 OZ FILLET OF BEEF	34.00
10 OZ SIRLOIN / 10 OZ RIB-EYE	25.00

Our 21 day dry-aged British beef steaks are served with your choice of a side order & sauce

BOOK WITH US NOW
AND RECEIVE A 20% DISCOUNT ON
YOUR NEXT VISIT

JOIN US FOR LUNCH & DINNER
FROM 12 NOON - 10.30 PM

Telephone: 020 7551 6070
Email: dine@royallancaster.com

Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.

<u>WHITE</u>	175ml	250ml	750ml
Lorosco Reserva Sauvignon Blanc, 2015, Chile, Central Valley	4.95	7.25	19.50
Picpoul de Pinet 'Cap Cette' 2015, France, Languedoc	6.00	8.75	24.00
Satellite Sauvignon Blanc, 2015, New Zealand, Marlborough	7.00	11.00	28.50
Pinot Grigio Pavia Tipica, 2014, Italy, Piedmont	7.50	11.25	31.00
Mâcon Village 'Crépillionne' Domaine Fichet, '14, France, Burgundy	8.25	11.50	32.50
<i><u>Fine white wines at little price...</u></i>	125ml		750ml
Journeys End Haystack Chardonnay 2015, South Africa, Stellenbosh	6.50		35.00
Sancerre 'Le manoir', Domaine André Neveu, 2015, France, Loire Valley	7.00		35.50
Charles Smith 'Kung Fu Girl' Riesling, 2014, USA, Washington State	7.50		36.00
Friendly Grüner-Veltliner Laurenz V, 2013, Austria, Kamptal	8.25		40.00
Chablis, Domaine Jean Defaix, 2014, France, Burgundy	8.50		44.00
<u>RED</u>	175ml	250ml	750ml
Canti Merlot, 2015, Italy, Sicilia	4.95	7.25	19.50
Lorosco Reserva Merlot, 2015, Chile, Central Valley	5.25	7.50	21.00
Castillo Clavijo Rioja Crianza, 2012, Spain, Crianza	6.25	9.00	25.95
Tilia Malbec, 2015, Argentina, Mendoza	7.00	10.00	28.00
Yering Station "Little Station" Pinot Noir 2015, Australia, Yarra Valley	8.50	12.00	32.00
<i><u>Fine red wines at little price...</u></i>	125ml		750ml
Journeys End Pastors Blend Cab-Merlot, 2014, South Africa, Stellenbosh	6.50		32.50
brouilly 'Vieilles vignes' Cht Moulin Favre, 2015, France, Beaujolais	7.00		36.00
Ventisquero 'Grey Glacier' Pinot Noir, 2014, Chile, Leyda	7.25		38.00
Charles Smith Boom Boom Shiraz, 2014, USA, Washington,	7.50		40.00
Plaisir de Cht Siaurac, Lalande de Pomerol, 2013, France, Bordeaux	8.00		42.00
<u>ROSÉ</u>	175ml	250ml	750ml
PINOT GRIGIO VILLA GARDUCCI, 2015, Italy, Piedmont	6.25	8.50	24.00
RÉSERVE DU CHATEAU ST BAILLON ROSÉ 2014, France, Provence	8.75	12.50	35.00
<u>CHAMPAGNE & SPARKLING WINE</u>	125ml		750ml
PROSECCO CASA SANT ORSOLA BRUT - Italy	6.50		33.00
PINK PROSECCO DESIDERIO JEIO CUVÉE ROSÉ - Valdobbiadene Italy	7.50		39.50
PIERRE NICOLAS BRUT NV - France	8.00		45.50
DE CASTELNAU BRUT RÉSERVE NV - France	9.75		54.00
PRIMROSE HILL CHAPEL DOWN BRUT - England			58.00
DE CASTELNAU ROSÉ NV - France	12.50		67.50
DE CASTELNAU VINTAGE 2002 - France			85.00
POMMERY BRUT ROYALE NV - France			78.50

A discretionary 12.5% gratuity will be added to your bill – Vintages may vary 125ml available for all wines