

PARK

LOUNGE BAR

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# DAY MENU

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11.00am - 6.00pm

## **SALADS** small/large

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Heritage tomato, avocado & burrata, micro basil, aged balsamic **£9 / £14**

Classic Romaine Caesar salad, anchovies, baguette crisps, aged Parmesan **£8 / £13**

Add grilled chicken **£6** | Add sautéed prawns **£8.5**

Line-caught tuna Niçoise with Gordal olives, baby plum tomatoes,

New potatoes, beans **£12 / £16**

Cobb salad with crispy back bacon, avocado, grilled chicken,

egg and buttermilk ranch dressing **£11 / £19**

## **SANDWICHES**

*All served with French fries, crisps or salad*

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Royal Lancaster Club

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mustard mayonnaise **£16**

Royal Lancaster home-smoked salmon, multi-seed bagel, dill crème fraîche **£12**

Chicken shawarma wrap, hummus, lettuce, tomato, pickled cucumber, aioli **£12**

Falafel wrap, hummus, lettuce, tomato, pickled cucumber, aioli **£10**

## **BURGERS**

*All served with French fries*

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Organic British beef burger, onion chutney, brioche bun **£17**

Add Montgomery Cheddar, bacon

Portobello mushroom, spinach, pine nut, red pepper, Somerset brie **£15**

## A TASTE OF NIPA

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Traditional Thai fish cakes, sweet chilli sauce, cucumber relish and toasted peanuts **£10**

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander **£14**

Nipa Thai green chicken, prawn or vegetable curry, jasmine rice **£23**

Nipa Thai Massaman chicken, lamb or vegetable curry, jasmine rice **£25**

## DESSERTS

**£8**

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Sticky toffee pudding with butterscotch sauce, vanilla ice cream

Trio of mini brûlée: lemon, chocolate and raspberry

Chocolate brownie, Chantilly cream, berry compote

Mixed Baklava

Fresh seasonal fruits, blood orange sorbet

Selection of ice creams, sorbets

**£3.5** 1 scoop | **£6** 2 scoops | **£8** 3 scoops

## ROYAL LANCASTER CHEESE SELECTION

**£14**

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Four English cheeses served with biscuits, grapes, tomato chutney

# EVENING MENU

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from 6.00pm

## **SAVOURY** *(perfect for sharing)*

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Vegetable spring rolls, plum sauce **£6**

Grilled and stuffed mini peppers, ricotta **£8**

Buttermilk-fried chicken, satay sauce **£9**

Salt & pepper calamari, sweet chilli dip **£9**

Scotch quail eggs **£9**

Sweet and sour pork bites **£9**

Mini beef sliders **£10**

Steamed prawn dumplings, soy, coriander and chilli dip **£12**

British charcuterie platter **£18**

A selection of Cannon & Cannon British charcuterie served with homemade beer pickles, sourdough and our cultured butter

A Selection of Nipa Thai's special Thai starters **£24**

Oscietra Caviar 30g & buckwheat blini **£75**

## **SWEET £6**

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Salted caramel, coffee & rum & raisin ice cream mini cones

Strawberry, vanilla & pistachio macaroon

# ARABIC SELECTION

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All of our dishes have been co-created in partnership with Abu-Zhaad

## **COLD MEZE £9** مقبلات بارده

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Choose from  
Houmous / Moutabel / Labneh / Tabbouleh / Fattoush  
حمص, متبل, لبنه, تبولة, فتوش

All served with Kabneh , mixed olives and pickled vegetables  
مخللات زيتون

## **HOT MEZE £10** مقبلات ساخنة

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**KEBBEH SHAMAH** كبة الشامية  
Deep-fried lamb parcels, fried onions and pine nuts

**FALAFEL** فلافل  
Deep-fried chickpeas and fine herb croquettes,  
lemon and tahini sauce

**HALLOUMI CHEESE** جبن حلوم تقدم مع الزيتون  
Grilled served with olives

## **WRAPS £12** سندويشات

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All wraps are served with French fries and pickled vegetables

**SHAWARMA WRAP** شاورما دجاج  
Marinated chicken, lettuce, tomato

**FALAFEL WRAP** فلافل  
Lettuce, tomato, pickled cucumber

## GRILLS مشاوي مشكله

All grills and baked fish are served with tomato, lemon and Arabic garnish

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### SHISH TAOUK £21.50

Barbeque boned chicken, Arabic spices and garlic sauce  
شيش طاووق

### KAFTA HALBIVEH £22

Skewers of grilled spiced minced lamb, tahini sauce  
كفتة حلبية

### GRILLED LAMB CUTLETS £25

(5pcs) Marinated lamb cutlets, tahini sauce  
شرحات لحم الضان المشوية

## MAIN COURSES الاطباق الرئيسية

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### CURRY £25

Lamb, chicken or prawn, served with rice  
لحم او دجاج او جمبري يقدم مع الرز

### RICE BIRYANI £25

Chicken or lamb  
برياني دجاج او لحم

### OKRA LAMB £18

served with rice  
بامية لحم مع الرز

### SEABASS ZA'ATAR £21

Freshly baked whole seabass, tahini sauce  
سمك سيباس

### MOUSSAKA £16

Eggplant stewed with tomato, chickpeas, sweet peppers (V)  
مسقعة

(All served with sauce)

**Sauces:** Tahini, Harissa, Garlic mayonnaise ،مايونيز، هريسة، طحينة

# CHILDREN'S MENU

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11.00am - 6.00pm

## **SAVOURY**

£10

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Penne pasta with roasted vine tomato sauce

Grilled chicken breast with mash and green beans

Fish or chicken goujons with chips and mushy peas

Mini beef or chicken burger with chips

Sausage and mash with onion gravy

Club sandwich

Egg omelette

## **SWEET**

£4

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Selection of ice creams and sorbets, vanilla biscuit

Chocolate brownie & white chocolate ice cream

Fresh seasonal fruit salad

# ARABIC DRINKS

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## **TURKISH COFFEE £5.5**

القهوه التركي

Turkish coffee is made unfiltered with finely grounded 100 % Arabica coffee beans boiled in a special pot called a Cezve or Ibrik. The coffee is served in a small cups and allowed to sit for a few moments to allow the grounds to settle and sink to the bottom of the cup.

Paired with a glass of water and dark chocolate.

Please choose your preferred level of sweetness:

Sada, not sweet سادة

Ariha, little sweet علي الريحه

Mazboot, medium sweet ماضبوته

Ahwaziyada, very sweet زياده

## **ARABIC COFFEE**

قهوه عربي

Arabic coffee, or “al-qahwa”, is made from roasted 100 % Arabica coffee beans, lightly roasted and mixed with cardamom. The coffee is served from a special pot called “dallah” along with small handle less cups called “fenjan”. Paired with dates.

Small (1-4 guests) **£15** | Large (5-8 guests) **£25**

## **“KARAK” TEA £4.5**

شاي كرك

“Karak” tea, or milky tea, is a very popular milk tea in Arabian Gulf. The tea is prepared by combining black tea, crushed cardamom and sugar with milk. Paired with a biscuit.

## **MOROCCAN MINT TEA**

اتاي مغربي اتاي

Moroccan mint tea, traditional to the Greater Maghreb, is a combination of green tea, fresh mint leaves and sugar. The tea is served in small glasses and paired with a mini baklava.

Small (1-4 guests) **£7.5** | Large (5-8 guests) **£14**



# SOFT DRINKS

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## JUICES £5

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**FRESH ORANGE**  
**APPLE**  
**GRAPEFRUIT**

**CRANBERRY**  
**PINEAPPLE**  
**TOMATO**

## MIXERS £4

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**COCA COLA**  
**DIET COCA COLA**  
**FEVER TREE TONIC**  
**FEVER TREE LIGHT**  
**LEMONADE**

**SODA WATER**  
**BITTER LEMON**  
**GINGER ALE**  
**GINGER BEER**

## WATER

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### **DECANTAE**

still or sparkling SMALL £2 / LARGE £5

### **EVIAN STILL OR PERRIER SPARKLING**

SMALL £3 / LARGE £6

# HOT DRINKS

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## COFFEE £4.5

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

## TEA £4.5

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**ENGLISH BREAKFAST**  
**EARL GREY**  
**GREEN MINT**  
**VERY BERRY**  
**CHAMOMILE**  
**LEMON & GINGER**

*Decaffeinated options available*

# WINES

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## WHITES

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175ML BOTTLE

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### *Light & Refreshing*

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**VINE TRAIL, VIOGNIER**

Bright peach, apricot, pear, white blossom, 2017/18

CHILE

£9 £30

**GRANFORT CHARDONNAY**

Plenty of stone fruits, lively refreshing finish, 2016/17

FRANCE

£10 £36

**PINOT GRIGIO, BOLLA**

Tropical fruit, hints of fennel, fresh grass, 2016

ITALY

£10 £36

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### *Floral & Aromatic*

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**THE MANOR, CHENIN BLANC**

Aromas of pineapple, peach, guava, 2017/18

SOUTH AFRICA

£29

**VAVASOUR SAUVIGNON BLANC**

Exotic citrus, woody herbs, warm river stone, 2016/17

NEW ZEALAND

£11 £40

**PETALUMA RIESLING**

Bright floral aromas, citrus peel, orange blossom, 2015/16

AUSTRALIA

£59

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### *Crisp & Elegant*

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**CHABLIS, PAUL DELOUX**

Fine concentration, ripe citrus fruit, mineral notes, 2015/16

FRANCE

£13 £52

**SANCERRE, DOMAINE CHANTRES**

Aromatic floral aromas of white blossom, grapefruit, 2016/17

FRANCE

£64

**PULIGNY-MONTRACHET, REMOISSENET**

Layers of blossom, green fruits, buttered toast, 2015/16

FRANCE

£94

## REDS

175ML BOTTLE

### *Fruity & Soft*

<b>TEKENA MERLOT</b> Fruit-driven, soft finish, 2016/17	CHILE	£9	£30
<b>BEAUJOLAIS-VILLAGES, CORCELLES</b> Strawberry & raspberry scented, light, fruity, 2015/16	FRANCE		£39
<b>ATAMISQUE SERBAL MALBEC</b> Red fruit and violet, fresh, long finish, 2017/18	ARGENTINA	£11	£40

### *Rich & Spicy*

<b>CHAIRANNE CÔTES DU RHÔNE - VILLAGES</b> Dark, ripe red, black hedgerow fruit notes, 2014/15	FRANCE		£35
<b>DON JACOBO RIOJA RESERVA</b> Mature fruit, spice character, 2010/11	SPAIN	£12	£45
<b>ST HALLETT FAITH SHIRAZ, BAROSSA</b> Notes of dark cherry, hints of chocolate, spice, 2016/17	AUSTRALIA		£46

### *Complex & Balanced*

<b>SHANNON PINOT NOIR</b> Power and elegance, vibrant red fruits, long finish, 2016/17	SOUTH AFRICA	£12	£45
<b>THE FEDERALIST CABERNET SAUVIGNON</b> Blue & black fruits, notes of cinnamon spice, 2015/16	USA	£13	£52
<b>BLASON D'ISSAN MARGAUX</b> Fragrance of ripe dark berries, leather, 2011/13	FRANCE		£69
<b>GEVREY-CHAMBERTIN, LOUIS JADOT</b> Long-lived, full, rich structure, 2013/14	FRANCE		£98

## ROSÉ

175ML BOTTLE

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### RUGGED RIDGE ZINFANDEL ROSÉ

USA

£9.5 £33

Hints of sweet raspberry, watermelon, strawberry fruit, 2016/17

### LES COLLINES AUX LAVANDES ROSÉ

FRANCE

£36

Subtle red fruit characters with notes of black olives, herbs, fresh fruit, 2016/17

### M DE MINUTY ROSÉ

FRANCE

£43

Notes of peach, candied orange, fresh and round, 2017

## DESSERT WINE

100ML

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### GARONELLES SAUTERNES

FRANCE

£11

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

## CHAMPAGNE & SPARKLING

125ML BOTTLE

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<b>LE ALTANE PROSECCO</b> Hints of citrus and pear, refreshing on a palate, NV	ITALY	£9	£45
<b>MOËT &amp; CHANDON BRUT IMPÉRIAL</b> Crisp, clean, hints of citrus and brioche	FRANCE	£14	£75
<b>LAURENT PERRIER BRUT</b> Floral, elegant, grapefruit, orange blossom notes, NV	FRANCE		£80
<b>MOËT &amp; CHANDON ROSÉ IMPÉRIAL</b> Lively bouquet of red fruits, hints of rose, peach, NV	FRANCE	£16	£85
<b>BOLLINGER SPECIAL CUVÉE</b> Full-bodied style, notes of citrus, brioche, NV	FRANCE		£85
<b>RUINART BLANC DE BLANC</b> Citrus, white flowers, peach on the nose, NV	FRANCE		£95

# BEER

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<b>FREEDOM ORGANIC HELLES LAGER</b> ENGLAND Powerful, zesty, beautifully balanced	4.8%	0.33L	£7
<b>CURIOUS INDIA PALE ALE</b> ENGLAND Fresh-cut grass, brown sugar, lychee, mango, stunningly elegant	4.4%	0.33L	£7
<b>PORTOBELLO LONDON PILSNER</b> ENGLAND Refreshing, rounded, intensely satisfying	4.6%	0.33L	£7
<b>BREWDOG JET BLACK HEART STOUT</b> SCOTLAND Black, smooth, fruity, flavours of coffee, chocolate	5.2%	0.33L	£7
<b>SINGHA</b> THAILAND	5%	0.33L	£6
<b>PERONI NASTRO AZZURRO</b> ITALY	5.1%	0.33L	£6
<b>HEINEKEN</b> NETHERLANDS	5%	0.33L	£6
<b>CORONA EXTRA</b> MEXICO	4.5%	0.33L	£6
<b>HOEGAARDEN</b> BELGIUM	5%	0.33L	£6
<b>ASPALL DRAUGHT CYDER</b> SUFFOLK Crisp, fruity, delicate aroma of freshly pressed apples	5.5%	0.33L	£6

# COCKTAILS

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EXCLUSIVELY PARK

**£15**

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## **THE ITALIAN JOB**

Beefeater 24, Cocchi Torino, Aperol, grapefruit bitter

## **SPEAKERS' CORNER**

Beefeater 24 gin, pink grapefruit juice, orange juice,  
Triple sec, Ms Better's Bitters

## **ROYAL PARK**

Strawberry-infused Ketel One vodka, vanilla-infused  
Galliano liqueur, lemon juice, homemade rosemary syrup, cranberry juice

## **ROSE GARDEN**

Red berry tea-infused Tanqueray 10 gin, Sloe gin,  
Campari, lemon juice, rose liqueur

## **MARBLE ARCH**

Pineapple-infused Havana Club 3yr rum, green Chartreuse,  
lemon juice, sugar syrup, egg white, Angostura bitters

## **THE SERPENTINE**

Chivas 12yr whisky, lemon juice, vanilla syrup, peach bitter, fresh peach,  
Ms Better's bitters

## **FLYING HERON**

Pisco, lime juice, lemon juice, homemade dragon fruit syrup,  
egg white

## **THE GREAT EXHIBITION**

Beefeater 24 gin, Chambord, lemon juice,  
homemade raspberry syrup, cinnamon bitter

BUBBLES

**£16**

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**KIR ROYALE**

Crème De Cassis, Champagne

**BELLINI ROYALE**

Martell VSOP, Archers Peach Schnapps, Champagne

**THE FRENCH 75**

Beefeater 24, fresh lemon juice, Gomme syrup, Champagne

NIPA THAI INSPIRED

**£15**

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**TAKRAI CHAMPAGNE**

Lemongrass-infused Ketel One, green tea syrup, Champagne

**COCONUT CAIPRINHA**

Cachaça, Malibu rum, lime juice

**THAI-PIROSKA**

Ketel One, Sweet & Sour Mix, basil leaves, ginger ale

MOCKTAILS

**£9**

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**RED BERRY FIZZ**

Cranberry juice, peach, purée, grenadine, bitter lemon

**ORANGE BLOSSOM**

Blackcurrant cordial, cranberry, orange juice, soda

**GARDEN SPARKLE**

Elderflower cordial, apple juice, fresh mint, soda



# SPIRITS

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50ML

## GIN

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<b>TANQUERAY 10</b>	ENGLAND	£10	<b>SIPSMITH</b>	ENGLAND	£12
<b>HENDRICKS'S</b>	SCOTLAND	£10	<b>GIN MARE</b>	SPAIN	£13
<b>BEEFEATER 24</b>	ENGLAND	£11	<b>MONKEY 47</b>	GERMANY	£13

## VODKA

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<b>SIPSMITH BARLEY</b>	ENGLAND	£10	<b>ABSOLUT ELYX</b>	SWEDEN	£11
<b>KETEL ONE</b>	HOLLAND	£10	<b>GREY GOOSE</b>	FRANCE	£12
<b>BELVEDERE</b>	POLAND	£11	<b>CRYSTAL HEAD</b>	CANADA	£14

## RUM

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<b>HAVANA CLUB 3yr</b>	CUBA	£10	<b>HAVANA CLUB 7yr</b>	CUBA	£11
<b>MOUNT GAY ECLIPSE</b>	BARBADOS	£10	<b>RUMBULLION!</b>	ENGLAND	£12
<b>APPLETON</b>	JAMAICA	£10	<b>RON ZACAPA</b>		
			<b>CENTENARIO</b>	GUATEMALA	£16

## BRANDY

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<b>MARTELL VSOP</b>	FRANCE	£10	<b>CAMUT 12 CALVADOS</b>	FRANCE	£16
<b>REMY MARTIN VSOP</b>	FRANCE	£10	<b>JANNEAU XO ROYAL</b>	FRANCE	£18
<b>COURVOISIER VSOP</b>	FRANCE	£14	<b>ARMAGNAC</b>		
			<b>HENNESSY XO</b>	FRANCE	£35

## TEQUILA

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<b>OLMECA</b>	MEXICO	£10	<b>CALLE 23 REPOSADO</b>	MEXICO	£14
<b>OLMECA ALTOS</b>	MEXICO	£11	<b>JOSE CUERVO PLATINO</b>	MEXICO	£17
<b>PATRON SILVER</b>	MEXICO	£12	<b>DON JULIO 1942</b>	MEXICO	£38

*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 20% VAT.  
A discretionary 12.5% service charge will be added to your bill.*

## WHISKY

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### BLENDED

<b>CHIVAS REGAL</b> 12yr	SCOTLAND	£10
<b>J. WALKER BLACK</b> 12yr	SCOTLAND	£10
<b>CHIVAS REGAL</b> 18yr	SCOTLAND	£15

### ISLAY

<b>LAPHROAIG</b> 10yr	SCOTLAND	£12
<b>LAGAVULIN</b> 16yr	SCOTLAND	£14

### SPEYSIDE

<b>GLENLIVET</b> 12yr	SCOTLAND	£10
<b>GLENFIDDICH</b> 15yr	SCOTLAND	£10
<b>GRAGGANMORE</b> 12yr	SCOTLAND	£10

### HIGHLAND / ISLAND

<b>GLENMORANGIE</b> 10yr	SCOTLAND	£10
<b>OBAN</b> 14yr	SCOTLAND	£11
<b>TALISKER</b> 10yr	SCOTLAND	£11
<b>DALWINNIE</b> 15yr	SCOTLAND	£12

### IRELAND

<b>TULLAMORE DEW</b> 18yr	£10
<b>BUSHMILLS</b> 10yr	£10
<b>REDBREAST</b> 12yr	£10
<b>JAMESON</b> Small Batch	£11

### JAPAN

<b>YAMAZAKI</b>	£16
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### BOURBON

<b>MAKER'S MARK</b>	USA	£10
<b>ELIJAH CRAIG</b>	USA	£12
<b>FEW SINGLE MALT</b>	USA	£14
<b>WOODFORD RESERVE</b>	USA	£14

## LIQUORS & APERITIFS

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50ML

### LIQUORS £9

**AMARETTO**  
**BAILEYS**  
**COINTREAU**  
**DRAMBUIE**  
**DISARONNO**  
**FRANGELICO**  
**GRAND MARNIER**  
**JÄGERMEISTER**

**KAHLUA**  
**MALIBU**  
**SAMBUCA**  
**TIA MARIA**

### APERITIFS £9

**APEROL**  
**CAMPARI**  
**DUBONNET**  
**FERNET BRANCA**  
**HARVEYS BRISTOL CREAM**  
**KÜMMEL**  
**MARTINI DRY/BIANCO/ROSSO**  
**PERNOD**  
**PIMMS NO. 1**

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

*Children under 5 dine complimentary.*

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*All prices are inclusive of 20% VAT.*

*A discretionary 12.5% service charge will be added to your bill.*