

DESSERTS & CHEESES

BITTER CHOCOLATE FONDANT <i>Jameson's whiskey cream</i>	7
CLEMENTINE CHEESECAKE <i>Pear and cinnamon sorbet</i>	7
PLUM AND BRAMBLEY APPLE CRUMBLE <i>Custard</i>	7
STEAMED GINGER BREAD PUDDING <i>Vanilla ice cream and spiced caramel sauce</i>	7
CHEESEBOARD <i>Biscuits, grapes & chutney</i> <i>Selection of four cheeses, sourced from within forty miles of Royal Lancaster Hotel</i>	10.50
HOMEMADE ICE CREAM OR SORBET SELECTION	5.50

*All of our ice creams & sorbets are made in-house.
Please ask the server for more information.*

Sustainability: Most 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*

DESSERT WINE & PORT

100 ML

BOTTLE

Domaine Cauhape, Symphonie de
Château du Levant Sauternes
Graham's Six Grapes (50ml)

12
12
8

42
42

BRANDY (50ML)

Remy Martin VSOP 11
Courvoisier Napoleon 24
Hennessy XO 35
Janneau VSOP 9
Janneau XO20 20

LIQUEURS (50ML)

Drambuie 9
Baileys 9
Grand Marnier 9
Grappa 9
Limoncello 9

COFFEES

Espresso 4
Café macchiato 4
Cappuccino 4
Island special latte 4

Café Americano 4
Mocha 4
Café latte 4
Hot chocolate 4

TEAS

4

ENGLISH BREAKFAST / LEMON & GINGER / EARL GREY
CAMOMILE / GREEN TEA MINT

ACHING MUSCLES

Chamomile, passion flower, lemongrass, oat straw & spearmint

SLEEP WELL

Valerian, chamomile, lemon verbena, hawthorn, red clover, violet & spearmint

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