

DESSERTS & CHEESES

VALRHONA CHOCOLATE & DULCE DE LECHE TART <i>Milk chocolate ice cream</i>	8
STRAWBERRIES & CREAM <i>Wild strawberry cheesecake, Riesling jelly, Jersey clotted cream ice cream</i>	8
BRITISH HEDGEROW FRUIT & MACADAMIA CRUMBLE <i>English custard</i>	8
STICKY TOFFEE PUDDING & BUTTERSCOTCH SAUCE <i>Brandy snap shard, vanilla ice cream</i>	8
LEMON & LIME POSSET <i>Macerated cherries, blood orange gel, fresh mint</i>	8
ETON MESS <i>Raspberry meringue, coconut cream, fresh berries</i>	8
CHEESEBOARD <i>Biscuits, grapes & chutney</i> <i>Selection of four cheeses, sourced from within forty miles of Royal Lancaster Hotel</i>	10.5

*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)

11.8
11.8
5

40.3
40.3

BRANDY (50ML)

Courvoisier Napoleon 11
Remy Martin VSOP 8.75
Hennessy XO 15

LIQUEURS (50ML)

Drambuie 6.5
Baileys 6.5
Grand Marnier 6.5
Grappa 6.5
Limoncello 6.5

COFFEES

Espresso 2.5 / 4
Café macchiato 2.5 / 4
Cappuccino 4
Island special latte 4

Café Americano 4
Mocha 4
Café latte 4
Hot chocolate 4

TEAS

3.5

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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