

DESSERTS & CHEESES

PASSIONFRUIT CHEESECAKE <i>Pina Colada cream</i>	6.5
STICKY TOFFEE PUDDING <i>Toffee sauce, vanilla ice cream & candied pistachios</i>	6.5
MADAGASCAN VANILLA CRÈME BRÛLÉE <i>Burnt butter shortbread</i>	8.5
LANCASTER HONEY PANNA COTTA <i>Strawberry couli & black pepper tuile</i>	6.5
CHOCOLATE PLATE <i>to share</i> <i>Bitter chocolate cremeaux, chocolate raspberry mousse, Chocolate fondant</i>	12.5
APPLE & BLACKBERRY CRUMBLE <i>English custard</i>	6.5
MAPLE & PECAN TART <i>Jersey clotted cream Ice cream</i>	7
CHEESEBOARD <i>Four cheeses sourced from within forty miles of the Royal Lancaster hotel, served with biscuits, grapes & chutney</i>	10.5
Add a 4 wine tasting to complement your cheese platter	8.5
A SELECTION OF ICE CREAMS & SORBETS <i>Ask your waiter for today's selection – 3 scoops</i>	5.5

Sustainability: Most of our ingredients are sustainably sourced, seasonal & as local

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill

DESSERTS WINE & PORT

100 ML

BOTTLE

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

6.6
11.8
11.8
5

29.9
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

BEAUTIFUL SKIN

Chickweed, red clover, elderflower, nettle, dandelion, marigold, chamomile & rose buds

SLEEP WELL

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