

## DESSERTS & CHEESES

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PASSIONFRUIT CHEESECAKE <i>Pina Colada cream</i>	6.5
STICKY TOFFEE PUDDING <i>Toffee sauce, vanilla ice cream &amp; candied pistachios</i>	6.5
MADAGASCAN VANILLA CRÈME BRÛLÉE <i>Burnt butter shortbread</i>	8.5
LANCASTER HONEY PANNA COTTA <i>Strawberry couli &amp; 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 Lancaster London hotel, served with biscuits, grapes &amp; chutney</i>	10.5
Add a 4 wine tasting to compliment 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)

5.5  
8.75  
9  
5

25  
30  
32

## 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 2.25 / 3.25  
Café macchiato 2.35 / 3.35  
Cappuccino 3.75  
Island special latte 4

Café Americano 3.5  
Mocha 3.8  
Café latte 3.75  
Hot chocolate 3.75

## TEAS

3

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*