

DESSERTS & CHEESES

VALRHONA CHOCOLATE & HAZELNUT MOUSSE 8.5
Raspberry sorbet

SPICED BRAMLEY APPLE, BLACKBERRY & ALMOND CRUMBLE 8
Crème anglaise

COCONUT & MANGO BAVAROIS 7.5
Mango gel, coconut soil

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE 7
Brandy snap shard, vanilla ice cream

RHUBARB & CUSTARD TART 8
Rhubarb sorbet

TIRAMISU, CHOCOLATE SAUCE 7
Espresso ice cream

HONEY & ORANGE PANNA COTTA 7
Grilled orange, black pepper tuile

CHEESEBOARD 10.5
Selection of four cheeses, sourced from within forty miles of the Royal Lancaster hotel - biscuits, grapes & chutney

*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
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