



CLAYTON
HOTELS

DESSERT MENU

DESSERT

Cream Tea (11:00am - 17:00pm)	8.50
Two fruit scones, clotted cream, jam	
Sticky Toffee Pudding	8.50
Cornish vanilla ice cream	
Non Dairy/Double Cream Vanilla Ice-Cream v	8.50
Cherry Bakewell Tart v	8.50
Shortcrust pastry, jam, frangipane, flaked almonds	
Crème Brulee	8.50
Custard base, caramelized sugar	

AFTER-DINNER COCKTAILS & LIQUEUR COFFEES

Irish Coffee	10.50
Irish whiskey, coffee, sugar, whipped cream	
Seville Coffee	10.50
Cointreau, coffee, sugar, whipped cream	
Calypso Coffee	10.50
Kahlúa, coffee, sugar, whipped cream	
Café Caribbean	10.50
Rum, coffee, sugar, whipped cream	
Baileys Coffee	11.50
Baileys, coffee, sugar, whipped cream	
Espresso Martini	12.00
Vodka, espresso, coffee liqueur	
Salted Caramel Martini	12.00
Kahlúa, Baileys, caramel, cream, salt	
Old Fashioned	12.00
Sugar cube, Angostura bitters, bourbon	
Bellini	11.00
Fruit purée, Prosecco	

ALLERGEN INFORMATION

Please scan the QR code to check allergen information for your chosen dish. We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are Vegetarian, Vegan, or Gluten-free:

V Vegetarian VG Vegan GF Gluten-free