



CLAYTON
HOTELS

DESSERT MENU

DESSERT

Our *Signature Dishes* are available throughout Clayton Hotels. They have been carefully crafted by our chefs using only the best ingredients from local suppliers.

Coco Brownie 10.00 *Signature Dish*

Rich chocolatey brownie served with pistachio ice cream.

Baked Blueberry and Sour Cream Cheesecake

11.00 *Signature Dish*

Blueberry and sour cream baked cheesecake served with vanilla cream.

Crème Brûlée 11.00

Served with raspberry sorbet and roasted white chocolate crumb.

Sticky Toffee Pudding 10.00

Served with toffee sauce and caramel ice cream.

Vegan Chocolate and Orange Tart VG 10.00

Served with orange sorbet and roasted pecan nuts.

Caramel Shortbread 10.00

Served with vanilla ice cream and roasted white chocolate crumb.

TEA & COFFEE

Espresso 3.80

Mocha 4.50

Americano 4.50

Cappuccino 4.50

Latte 4.50

Flat White 4.50

Hot Chocolate 4.00

Breakfast Tea 3.50

Speciality Tea 3.75

Why not try one of our signature after-dinner cocktails or liqueur coffees?
Please ask your server for our seasonal selection.

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 VG Vegan.