

DESSERT MENU

Desserts

Apple & plum crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
Banoffee sundae , Chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.95
Dark chocolate cup , chocolate mousse, vanilla gelato, caramel pear	v gf	8.5
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cashel Blue or Cornish Brie , spiced plum, freshly baked scone, clotted cream	*gf	8.95
Craquelin choux bun , crème pâtissière, blackberry & liquorice sorbet		9.5
San Sebastian cheesecake , apple and fig compote		9.5

Gelato

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes

One scoop of gelato or sorbet	3	Three scoops of gelato or sorbet	7
Gelato French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue			v *gf
Sorbet Lemon, Hedgerow, Blackberry and Liquorice			ve gf

Iron & Fire Coffee

Single espresso	2.4
Single macchiato	2.6
Americano	2.95
Cappuccino, Flat White, Latte	3.25
Matcha / Turmeric / Beetroot latte	3.25
Mocha	3.5
Liqueur coffee Baileys, Amaretto or Whiskey	5.50

Organic Tea Blends

Herbal	2.65
Green, Peppermint, Fresh Mint	2.65
English Breakfast	2.75
Earl Grey	2.75

Hot Chocolate

Milk, dark or white hot chocolate	3.5
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v = vegetarian ve = vegan gf = gluten free

*ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.

A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.