

# DESSERT MENU

## Desserts

<b>Apple &amp; plum crumble</b> , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
<b>Banoffee sundae</b> , Chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.95
<b>Dark chocolate cup</b> , chocolate mousse, vanilla gelato, caramel pear	v gf	8.5
<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
<b>Cashel Blue or Cornish Brie</b> , spiced plum, freshly baked scone, clotted cream	*gf	8.95
<b>Craquelin choux bun</b> , crème pâtissière, blackberry & liquorice sorbet		9.5
<b>San Sebastian cheesecake</b> , 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
<b>Gelato</b>   French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue			v *gf
<b>Sorbet</b>   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.