

DESSERT MENU

Desserts

Apple & gooseberry crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	v	6.95
Cherry ripple sundae , Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap	v *gf	7.95
Dark chocolate cup , rich chocolate mousse, strawberry gelato, chocolate rubble	v	8.25
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cashel Blue or Cornish Brie , peach jam, freshly baked scone, clotted cream	*gf	8.95
Eton mess craquelin choux bun , fresh Kentish strawberries, Chantilly cream		9.5
San Sebastian cheesecake , sour cherry compote		9.5

Gelatos & Sorbet

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 / Tumeric / 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

Marimba 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.