

# DESSERT MENU

	<b>Apple and plum crumble</b> , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
NEW	<b>White chocolate and blackberry cup</b> , liquorice sorbet	v *gf	8.5
	<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
NEW	<b>English Sparkling Wine and Cherry Trifle</b> , English custard, vanilla and Kirsch		9.5
NEW	<b>Craquelin choux bun</b> , chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs		9.5
NEW	<b>Treacle tart</b> , candied orange, earl grey Chantilly		9.95
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NEW	<b>Cashel Blue or Cornish Brie</b> , spiced plum, freshly baked scone, clotted cream	*gf	8.95
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	<b>Gelato</b>   French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream and Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue <b>One scoop £3 or three scoops £7</b>	v *gf	
	<b>Sorbet</b>   Lemon, Hedgerow, Blackberry and Liquorice <b>One scoop £3 or three scoops £7</b>	ve gf	
<p><i>In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes</i></p>			

## 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 <i>Baileys, Amaretto or Whiskey</i>	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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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.

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