

# DESSERT MENU

	<b>Apple and plum crumble</b> , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
NEW	<b>Vanilla parfait</b> , fresh mango, pomegranate and basil	ve *gf	8.25
	<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
NEW	<b>Banoffee sundae</b> , chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	9.5
NEW	<b>Baby Stout, dark chocolate mousse</b> , Irish whiskey cream, shortbread biscuit	v	9.5
NEW	<b>Treacle tart</b> , candied orange, earl grey Chantilly		9.95
.....			
NEW	<b>Cashel Blue or Cornish Brie</b> , onion puree, fig and sultana toast	*gf	8.95
.....			
	<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
-----------------------------------	-----

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.