

DESSERT MENU

NEW

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Apple and plum crumble, caramelised oat crumb, Clarence Court rich yolk egg custard *ve 6.95

Banoffee sundae, chantilly cream, miso butterscotch, caramelised banana, honeycomb v 7.5

Vanilla parfait, fresh mango, pomegranate and basil ve *gf 8

Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce v 8.75

Baby Stout, dark chocolate mousse, Irish whiskey cream, shortbread biscuit v 9.5

Cashel Blue or Cornish Brie, onion puree, fig and sultana toast *gf 8.95

Gelato | French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream and Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue One scoop £3 or three scoops £7 v *gf

Sorbet | Lemon, Hedgerow, Blackberry and Liquorice One scoop £3 or three scoops £7 ve gf

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

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	5.50
Baileys, Amaretto or Whiskey	

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 10% 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