

DESSERTS MENU

Desserts

Apple & forest fruit crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	v	7.5
Baby stout , dark chocolate mousse, Irish whiskey cream, shortbread biscuit	v	7.95
San Sebastian cheesecake , sour cherry compote		9.5
Frozen mixed berries , warm chocolate and coconut rum pouring sauce	v *gf	6.25
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cherry ripple sundae , Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap	v*gf	8.5
Yorkshire rhubarb and custard craquelin choux bun , ginger biscuit crumb, Chantilly cream		9.5
Grosvenor Collection rum baba , dark rum & ginger syrup, Chantilly cream	v	8.5
Amalfi lemon Baked Alaska , vanilla gelato, limoncello sauce		9.75

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
For a Classic - French vanilla, Chocolate truffle, Strawberry meringue	v gf	
For the Curious - Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha	v gf	
For a Refreshing Finish - lemon sorbet, hedgerow sorbet, blackberry and liquorice sorbet	ve gf	

Cheese

5 piece selection of hand cut British cheeses, artisan crackers, confit onion and sherry marmalade		13.95
Perl Las, Tunworth, Wookey Hole Cave Aged Cheddar, Rosary Goat, St Giles		

v = vegetarian ve = vegan gf = gluten free

*ve = 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.