DESSERT MENU

Desserts

Baileys, Amaretto or Whiskey

Apple & gooseberry crumble, caramelised oat crumb, Clarence Court rich yolk egg custard				6.95
Cherry ripple sundae, Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap				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, Strawberry Meringue, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha				v *gf
Sorbet Lemon, Hedgerow, Blackberry and Liquorice				ve gf
Iron & Fire Coffee		Organic Tea Blends		
Single espresso	2.4	Herbal		2.65
Single macchiato	2.6	Green, Peppermint, Fresh Mint		2.65
Americano	2.95	English Breakfast		2.75
Cappuccino, Flat White, Latte	3.25	Earl Grey		2.75
Matcha / Tumeric / Beetroot latte	3.25	,		
Mocha	3.5	Marimba Hot Chocolate		
Liqueur coffee	5.50	Milk dark or white hot chocolate		3.5

 $v = vegetarian \quad ve = vegan \quad gf = gluten \ free \\ *ve = vegetarian, \ can \ be \ adapted \ to \ vegan \ on \ request \\ *gf = can \ be \ adapted \ to \ gluten \ free \ on \ request \\$

Milk, dark or white hot chocolate