

DESSERTS MENU

Desserts

Apple, mango & passionfruit crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	v	7.5
Banoffee sundae , honeycomb and salted caramel ice cream, caramelised banana, whipped vanilla cream, shaved chocolate pieces	ve *gf	7.95
Millionaire profiteroles , Baileys chocolate sauce, Chantilly cream, molten caramel sauce	v	8.5
Grosvenor Collection rum baba , dark rum & ginger syrup, Chantilly cream	v	8.5
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	8.95
White chocolate cheesecake , lemon curd, meringue shards, blueberry compote		9.25

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
<i>French vanilla, Chocolate truffle, Strawberry meringue, Matcha, Salted Caramel</i>	v gf	
<i>Blackberry and liquorice sorbet, lemon sorbet, orange sorbet</i>	ve gf	

Cheese

5 piece selection of hand cut British cheeses, artisan crackers, confit onion and sherry marmalade		13.95
<i>Cropwell Bishop, Cotswold Brie, Keens Cheddar, Highmoor, Driftwood</i>		
<i>Paired perfectly with Manzanilla Sherry or Warre's Port</i>		

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.