

# DESSERTS MENU

## Desserts

<b>Apple &amp; forest fruit crumble</b> , caramelised oat crumb, Clarence Court rich yolk egg custard	v	7.5
<b>Baby stout</b> , dark chocolate mousse, Irish whiskey cream, shortbread biscuit	v	7.95
<b>San Sebastian cheesecake</b> , sour cherry compote		9.5
<b>Frozen mixed berries</b> , warm chocolate and coconut rum pouring sauce	v *gf	6.25
<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
<b>Cherry ripple sundae</b> , Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap	v*gf	8.5
<b>Yorkshire rhubarb and custard craquelin choux bun</b> , ginger biscuit crumb, Chantilly cream		9.5
<b>Grosvenor Collection rum baba</b> , dark rum & ginger syrup, Chantilly cream	v	8.5
<b>Amalfi lemon Baked Alaska</b> , 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
<b>For a Classic</b> - French vanilla, Chocolate truffle, Strawberry meringue	v gf	
<b>For the Curious</b> - Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha	v gf	
<b>For a Refreshing Finish</b> - 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.