

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

Cheese

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

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.