

PUDDINGS



Lemon cheesecake, served with raspberry coulis V 6.75

Cherry chocolate mousse NGCI V 6.75

Sticky toffee pudding, with toffee sauce and vanilla ice cream NGCI V 6.75

Blackberry and apple crumble tart, served with your choice of custard or ice cream NGCI V 7.25

Cheese plate: Sussex Charmer cheddar, French brie, and Dorset blue, served with real ale chutney and crackers *NGCI 11.50

Mooka sundae - great to share *NGCI V 8.95

Banoffee sundae: banana and chocolate chip ice cream, crushed biscuit and banana chips, dulce de leche sauce, and whipped cream

Cherry crumble sundae: cherry ice cream, cold custard, whipped cream, crumble topping, and glacé cherry

Mooka gelato and sorbets: 1 scoop 1.95, 2 scoops 3.85, 3 scoops 5.95 NGCI V

Gelatos: rum and raisin, banana and chocolate chip, cherry, vegan vanilla
Sorbets: rhubarb and stem ginger, black forest, mango VE

Coffee

Americano 2.80

Cappuccino 3.15

Latte 3.15

Espresso 2.40

Double Espresso 2.80

Flat White 3.15

Macchiato 2.40

Hot Chocolate 3.25

Liqueur Coffee 5.80

Irish, Baileys, Calypso, Seville, or Amaretto
Tea 2.80

Berry, Camomile, Earl Grey, Green, Lemon
and Ginger, Peppermint, or Decaf Tea

After Dinner Cocktails

Tiramisu Martini: amaretto, crème de cacao, espresso 6.95

Flat White Martini: vanilla vodka, Baileys, espresso 6.95

Banana Bread Bliss: Frangelico, banana liqueur, milk and cream 6.95

For allergies and intolerances, please speak to your server about our pink plate policy.

V = Vegetarian VE = Vegan *VE = Can be adapted to be suitable for vegans.

NGCI = Non-gluten containing ingredients

*NGCI = Can be adapted to use non-gluten containing ingredients upon request