

COPPA

C L U B

PUDDINGS

STICKY TOFFEE PUDDING 5.95 | VG

crushed honeycomb, vanilla ice cream & toffee sauce

FLOURLESS CHOCOLATE & ALMOND CAKE 5.95 | N VG

orangey crème fraîche

MINI BUTTERSCOTCH POT 2.95 | VG

salted caramel sauce & whipped crème fraîche

WARM PECAN PIE 6.45 | N VG

honeycomb ice cream

RHUBARB & APPLE CRUMBLE TART 6.45 | VG

vanilla ice cream

FRESH FRUIT BOWL 4.95 | VE

seasonal fruits & mint

JUDE'S 4.95

ICE CREAM | VG strawberry, chocolate,
vanilla or honeycomb

SORBETS | VE blackcurrant or lemon

Ask your server for our selection of today's seasonal flavours

ESPRESSO MARTINI 7.45

Ketel One vodka, Kahlua & espresso

STROPPY COW 7.95

Black Cow vodka, Kahlua, caramel syrup,
sea salt & cream

DESSERT WINE 5.95

Domaine de Grange Veuve, Monbazillac,
South West France 2010

Ask your server for our selection of ports & sherries

HOT DRINKS

semi-skimmed, whole or soya milk

ESPRESSO 1.95

AMERICANO 2.20

CAPPUCCINO, LATTE, FLAT WHITE 2.80

DOUBLE ESPRESSO, MACCHIATO 2.45

CORTADO 2.60

HOT CHOCOLATE, MOCHA, CHAI LATTE 3.20

MUG OF BREAKFAST TEA 1.95

LØV ORGANIC TEAS 2.45

Run for Løv - pomegranate, goji berries & hibiscus

Pure Løv - green tea, apple & nettle

TEAPOTS 2.45

Camomile, Darjeeling, Decaffeinated Ceylon,

Organic Green, Hot Cinnamon Spice, Earl Grey,

Japanese Sencha, Fresh Mint

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

If you suffer from any allergies or intolerances please ask a waiter for more information.

