

# 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.

