

COPPA

C L U B

PUDDINGS

STICKY TOFFEE PUDDING 5.95

crushed honeycomb, vanilla ice cream & toffee sauce

FLOURLESS CHOCOLATE & ALMOND CAKE 5.45

orangey crème fraîche

MINI BUTTERSCOTCH POT 2.95

salted caramel sauce & whipped crème fraîche

WARM PECAN PIE 6.45

honeycomb ice cream

SUMMER FRUIT PAVLOVA 5.95

fresh berries, whipped cream & bee pollen

WATERMELON SALAD 5.45

fresh watermelon, ginger, coconut sorbet & lime

JUDE'S 4.95

ICE CREAM strawberry, chocolate or vanilla

SORBETS blackcurrant or lemon

Ask your server for today's seasonal flavours

ESPRESSO MARTINI 7.45

Ketel One vodka, Kahlua & espresso

TURINESE CHOCOLATE ORANGE 6.95

praline liqueur, Baileys, Cointreau & orange oils

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	2.50

Run for LØV - pomegranate, goji berries & hibiscus

Pure LØV - green tea, apple & nettle

TEAPOTS	2.50
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Camomile, Darjeeling, Decaffeinated Ceylon,

Organic Green, Hot Cinnamon Spice, Earl Grey,

Japanese Sencha, Fresh Mint

