

COPPA

C L U B

PUDDINGS

STICKY TOFFEE PUDDING £5.95

crushed honeycomb, vanilla ice cream & toffee sauce

LEMONY RICOTTA CHEESECAKE £5.45

lemon curd & fruit compôte

FLOURLESS CHOCOLATE & ALMOND CAKE £5.45

orangey crème fraîche

MINI BUTTERSCOTCH POT £2.95

salted caramel sauce & whipped crème fraîche

RHUBARB PANNA COTTA £5.45

orangey nut crunch

APRICOT & ALMOND TART £5.45

whipped mascarpone & honey

FRESH FRUIT PLATE £3.95

sliced seasonal fruit

JUDE'S £4.95

ICE CREAM strawberry, chocolate or vanilla

SORBETS blackcurrant or lemon

Ask your server for today's seasonal flavours

ARTISANAL CHEESE PLATE £6.95

3 cheeses, sourdough biscuits & quince jelly

DESSERT WINE £5.95

Domaine de Grange Veuve, Monbazillac,
South West France 2010

HOT DRINKS

semi-skimmed, whole or soya milk

AMERICANO	1.95
CAPPUCCINO	2.65
LATTE	2.65
ESPRESSO	1.95
DOUBLE ESPRESSO	2.45
MACCHIATO	2.25
FLAT WHITE	2.65
CORTADO	2.25
MOCHA	2.95
HOT CHOCOLATE	2.95
CHAI LATTE	2.95
MUG OF BREAKFAST TEA	1.95
TEAPOTS	2.25

Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green,
Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint

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

