

# COPPA

CLUB

## PUDDINGS

**SHARER PUDDING BOARD 12.95 | N**

butterscotch pot, cashew brownie,  
pannacotta & chocolate pavlova

**STICKY TOFFEE PUDDING 6.45 | VG**

crushed honeycomb, vanilla ice cream  
& toffee sauce

**WARM CHOCOLATE & CASHEW  
BROWNIE 5.95 | N VG**

vanilla ice cream

**MINI BUTTERSCOTCH POT 2.95 | VG**

salted caramel sauce & whipped crème fraîche

**WARM PECAN PIE 6.45 | N VG**

honeycomb ice cream

**BUTTERMILK PANNACOTTA 6.95 | N**

fresh seasonal berries, toasted oats & orange

**CHOCOLATE RIPPLED PAVLOVA 5.45 | N VG**

whipped crème fraîche, salted nut crunch  
& hot chocolate sauce

**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*

**VEGETARIAN | VG    VEGAN | VE    CONTAINS NUTS | N**

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

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C L U B

## DRINKS

### ESPRESSO MARTINI 7.45

Ketel One vodka, Kahlua & espresso

### TURINESE CHOCOLATE ORANGE 7.45

Baileys, Cointreau & Gianduiotto  
chocolate liqueur

### 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

*soya, almond or oat milk +50p*

<b>ESPRESSO</b>	1.95
<b>AMERICANO</b>	2.25
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.95
<b>DOUBLE ESPRESSO, CORTADO</b>	2.75
<b>MACCHIATO</b>	2.45
<b>HOT CHOCOLATE, MOCHA, CHAI LATTE</b>	3.25
<b>MUG OF BREAKFAST TEA</b>	1.95
<b>LOV ORGANIC TEAS</b>	2.45

*Run for Løv - pomegrante, goji berries & hibiscus*

*Pure Løv - green tea, apple & nettle*

<b>TEAPOTS</b>	2.75
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*Camomile, Darjeeling, Decaffeinated Ceylon,*

*Organic Green, Hot Cinnamon Spice, Earl Grey,*

*Japanese Sencha, Fresh Mint*