



# THE COPPLERIDGE INN



## Puddings

Rice pudding, rice pudding bonbon, blueberry compote (GF)	8.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (GF)	8.5
Apple, rhubarb and berry crumble, custard (GF)	8.5
Chocolate and coconut ganache, raspberry sorbet (VE GF)	8.5
Biscoff cheesecake, salted biscoff crumb, mini apple	8.5
Affogato - double espresso, vanilla ice cream (GF)	8
Add a shot of Amaretto, Bailey's, Kahlúa, or Tia Maria (25ml)	4
Cheese board - selection of cheeses, crackers, onion jam	14
Ice cream - vanilla, chocolate, strawberry, salted caramel	3/scoop

## Teas and Coffees

Pot of Tea - English breakfast, earl grey, peppermint, chamomile, green tea, berry tea, decaf	3.45
Latte, cappuccino, flat white, americano	3.7
Liqueur Coffee - Irish coffee, Bailey's coffee	6.6
Hot chocolate	3.8
Plant milk - oat or soya	0.5
Picasso chocolate dome - orange liqueur, espresso, Tennessee whiskey, cranberry & yoghurt	3 each
Petit fours - 2 champagne & raspberry truffles and candied ginger	3.5

## Dessert wines

<b>La rame gourmandise 70cl</b>	35
France - discover notes of lemon, pineapple and mango. With touches of vanilla and acacia flowers plus a delicate minerality	
<b>Tokaji late harvest 70cl</b>	37.5
Hungary - expect rich notes of ripe peach, exotic fruits and blossom. It has the perfect balance of honeyed sweetness and fresh acidity	
<b>Castelnau de Suduiraut 37.5cl</b>	38.5
France - aromas of fragrant orange blossom, spices, and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose	