



THE COPPLERIDGE INN



Puddings

White chocolate Eton mess	9.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (GF)	9.5
Apple, rhubarb and berry crumble, custard (GF)	9.5
Chocolate and coconut ganache, raspberry sorbet (VE GF)	9.5
Milk & white chocolate mousse, cookies and toffee sauce	9.5
Lemon and raspberry meringue tart	9.5
Blackberry cheesecake	9.5
Affogato - double espresso, vanilla ice cream (GF)	8
Add a shot of Amaretto, Bailey's, Kahlúa, or Tia Maria (25ml)	4
Ice cream - vanilla, chocolate, strawberry, salted caramel, raspberry sorbet	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

La rame gourmandise 70cl	35
France - discover notes of lemon, pineapple and mango. With touches of vanilla and acacia flowers plus a delicate minerality	
Tokaji late harvest 70cl	37.5
Hungary - expect rich notes of ripe peach, exotic fruits and blossom. It has the perfect balance of honeyed sweetness and fresh acidity	
Castelnau de Suduiraut 37.5cl	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	