THE COPPLERIDGE INN

Puddings

Sticky toffee pudding, salted caramel sauce, vanilla ice cream (GF)	9.5
Apple, pear and cinnamon crumble, custard (GF)	9.5
Chocolate and coconut ganache, raspberry sorbet (VE GF)	9.5
Tart of the day	9.5
Cheesecake of the day	9.5
Affogato - double espresso, vanilla ice cream, amaretti biscuit	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	4.5
Plant milk - oat or soya	0.5
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