

# COPPA

CLUB

## PUDDINGS

**STICKY TOFFEE PUDDING** (V) miso caramel, honeycomb, salted caramel ice cream **9.5**

**CHOCOLATE & TAHINI TART** (V) (N) pistachio, vanilla ice cream **9.5**

**BRAMLEY APPLE, GOOSEBERRY & ELDERFLOWER CRUMBLE** (PB) (NG) vanilla ice cream **9.5**

**CRÈME BRÛLÉE** (NG) (V) orange **9.5**

**OXFORD STRAWBERRY PAVLOVA** (V) (N) clotted cream, passionfruit curd, pistachio **9.5**

**BRIOCHE BREAD & BUTTER PUDDING** (V) dark chocolate, orange, custard **9.5**

**BRITISH CHEESES** celery, pear jelly, honey, grapes, seeded crackers

Baron Bigod - *a British brie style cheese from Fen Farm Dairy, Suffolk*

Pitchfork cheddar - *full bodied, nutty cheddar from Trethowan's Dairy Somerset*

Cornish blue - *classic, blue-veined cheese made from organic milk by the Padfield family*

**EACH 10**

**SELECTION OF TWO 13**

**SELECTION OF THREE 16**

**AFFOGATO** (V) vanilla ice cream, espresso **7.5**

**VEGETARIAN** (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N)  
**NON-GLUTEN OR CAN BE MADE NON-GLUTEN** (NG)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients. A discretionary service charge of 12.5% will be added to your bill.

## AFTER DINNER TIPPLES

### COCKTAILS

|  |             |
|--|-------------|
| <b>THE RUM FASHIONED</b>   | <b>14.5</b> |
| Discarded Banana Peel Rum, Crossip Blazing Pineapple, demerara sugar, bitters        |             |
| <b>ESPRESSO MARTINI</b>  | <b>14</b>   |
| vanilla vodka, shaken with Kahlua coffee liqueur and coffee for an after dinner kick |             |
| <b>BRITISH ORCHARD HIGHBALL</b>  | <b>14.5</b> |
| Compass Box Orchard House, jasmine, cranberry, lime, soda                            |             |

### DESSERT WINES 75 / BTL

|   |                  |
|---|------------------|
| <b>ORANGE MUSCAT, QUADY, 'ESSENSIA'</b>                 | <b>8.6 / 39</b>  |
| California, USA, luscious, citrus, marmalade            |                  |
| <b>SAUTERNES, CHÂTEAU SUDURIAUT</b>                     | <b>10.4 / 47</b> |
| Bordeaux, France, rich, honied oranges, dried pineapple |                  |

### PORT & COGNAC

|   |             |
|---|-------------|
| <b>BARROS 10YO TAWNY PORT</b> Douro, Portugal           | <b>10.5</b> |
| <b>QUINTA ROMANEIRA, LBV PORT, 2019</b> Douro, Portugal | <b>12.5</b> |
| <b>COURVOISIER VS</b> Cognac, France                    | <b>13.5</b> |
| <b>HENNESSY VS</b> Cognac, France                       | <b>13.5</b> |
| <b>REMY MARTIN VSOP</b> Cognac, France                  | <b>16.5</b> |
| <b>COURVOISIER XO</b> Cognac, France                    | <b>31.5</b> |

*ask your server or head to the bar to see our full range*

### SPIRITED HOT DRINKS

|   |          |
|---|----------|
| <b>IRISH COFFEE</b> Irish whiskey, coffee, sugar, cream | <b>9</b> |
| <b>FRENCH COFFEE</b> Cognac, coffee, sugar, cream       | <b>9</b> |
| <b>CALYPSO COFFEE</b> rum, coffee, sugar, cream         | <b>9</b> |
| <b>BAILEYS HOT CHOCOLATE</b> Baileys, hot chocolate     | <b>9</b> |