

WHY NOT FINISH WITH A COCKTAIL?

Flat White Martini £9

Baileys, Vodka & a double espresso

Espresso Martini £9

Espresso Vodka, Kahlúa & a double espresso

Mint Chocolate Martini £9

Cacao brun, Crème de menthe, fresh cream & chocolate powder

Insomniac £8

Kahlua, Frangelico, fresh cream & a double espresso

Strawberry Shortcake £8

Disaronno, Frangelico, cream, milk, strawberry purée & grenadine

Irish White Russian £9

Baileys, Tia Maria, Vanilla Vodka & fresh cream

TEA & COFFEE

Espresso £2.2 Single **£3.2** Double

Made with a shot of freshly ground coffee.

Americano £3

Espresso lengthened with hot water.

Macchiato £3

Espresso marked with a small amount of hot frothy milk.

Flat White £3.2

Large espresso & thick velvety milk.

Latte £3.2

Milky coffee with 1 shot of espresso.

Cappuccino £3.2

Espresso with foamed milk.

Mocha £3.6

Espresso, chocolate & milk.

Hot Chocolate £3.5

Served with marshmallows.

White Hot Chocolate £3.5

Served with marshmallows.

Liqueur Floater Coffee £6

Liqueur blended with espresso, topped with floated cream.

Tea £2.5

English Breakfast or Decaf Tea

Tea Pigs £3

Earl Grey, Mao Feng Green Tea, Chamomile Flowers, Peppermint Leaves, Super Fruit, Lemon & Ginger. Chai, Rhubarb & Ginger



FIG & OLIVE
AT COPPICE

DESSERT MENU

STICKY TOFFEE PUDDING

Vanilla ice cream & toffee sauce **£7.75**

DARK CHOCOLATE BROWNIE

Vanilla ice cream, butterscotch sauce & fudge **£7.75**

MINI BROWNIE

Mini chocolate brownie & ice cream **£4**

APPLE & BLACKBERRY CRUMBLE

Custard or vanilla ice cream **£7.5**

PLUM PORTER CHRISTMAS PUDDING

Brandy sauce **£7**

RASPBERRY & WHITE CHOCOLATE PROFITEROLES

Pistachio crumb **£7.5**

ALMOND & COCONUT RICE PUDDING

Mango compote **£7.5 VEGAN**

CRANACHAN

Homemade granola, coconut yoghurt & mixed berries **£6.5 VEGAN**

AFFOGATO

Creamy vanilla ice cream doused with hot espresso coffee & a choice of Frangelico | Amaretto | Kahlua | Grand Marnier | Baileys **£7.25**

SORBETS & ICE CREAMS

3 scoop selection, please ask your server for flavour options **£4.75**

FOOD ALLERGIES & INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.

We cannot 100% guarantee our premises are gluten & nut free. *Thank you*

CHEESE BOARD

homemade chutney, quince jelly, candied walnuts & cheese biscuits

Choice of 3 cheeses £9.75 | Choice of 5 cheeses £13.25

COLSTON BASSETT STILTON, *Nottingham, England*

Colston Bassett Stilton is hand-made by Billy Kevan and his team in Nottingham. It is on one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese. The Colston Bassett flavour is deep, lingering and complex.

TRUFFLE BRIE, *Rouzaire Thierache, France*

Made by slicing the brie in half and spreading a combination of cream, cream cheese and summer truffle over the centre of the cheese. The two halves are put back together and ripened in underground cellars. The cheese is smooth and creamy, with a rich truffle centre.

CORNISH YARG, *Cornwall, England*

Cornish Yarg is all about the nettles! The leaves, which attract naturally occurring moulds, are brushed onto the cheese in concentric circles. As the cheese matures, the edible wrap imparts a delicate, mushroom taste and develops its unique white appearance. Once matured, nettled Yarg is fresh, lemony and creamy under its beautiful rind, with an irresistible crumble in the core.

BARON BIGOD, *Suffolk, England*

A fabulously full flavoured brie style cheese, hand made in Suffolk by Jonny Crickmore from the milk of his own herd of Montbeliarde cows. A stunning cheese, with a rich, full, earthy flavour & a lingering finish.

BARBERS VINTAGE CHEDDAR, *Somerset, England*

As the worlds eldest surviving cheddar makers, Barbers Vintage cheddar has a creamy texture & smooth finish. It contains naturally occurring crystals that gives it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.