



Desserts Menu

Raspberry meringue roulade (v) <i>Summer berries</i>	6.50
Banana sticky toffee pudding (v) <i>Jersey banoffee ice cream, butterscotch sauce</i>	5.95
Coconut & matcha panna cotta (ve) <i>Mango, passion fruit</i>	6.50
Selection of Jersey ice creams (v) <i>Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter or caramel</i>	5.95
Jersey black butter crème brûlée <i>Poached fruit, orange shortbread</i>	5.95
Selection of cheeses <i>Served with quince, celery, grapes, biscuits</i>	For one 9.00
	For two 15.00

(v) – suitable for vegetarians, (ve) – suitable for vegans

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Eggs, Milk and other Dairy Products, Celery, Sesame, Mustard Seeds and some products that may contain Sulphites

Cooper & Co. Coffee

Americano Black Coffee	2.25
<i>made with a double espresso</i>	
Cappuccino	2.45
<i>with textured milk & espresso</i>	
Espresso	2.25
Double Espresso	3.25
Latte	3.25
<i>Milky coffee served in a tall glass</i>	
Hot Chocolate	2.95
Extra Shot	1.15
Selection of teas	From 1.85

Speciality Coffee 5.95

Calypso - *Tia Maria* | Caribbean - *Lambs Navy Rum* | French - *Hennessey*
Highland - *Drambuie*

Irish – *Jamesons* | Italian – *Amaretto* | Russian – *Smirnoff*

Whisper – *Cointreau* | Rudesheimer - *Asbach Brandy*