

The Coventry INN

DESSERTS



Most restaurants buy in their desserts. Our baker makes all of The Coventry Inn's desserts right here in our own kitchen. Only the best ingredients are used, including no preservatives. Your grandmother would be proud to serve our desserts...

Chocolate Mousse —Made from scratch, using baking chocolate, eggs, butter, coffee, and orange liqueur, topped with whipped cream	5.95
Cuban Flan —Smooth and creamy custard made from an authentic recipe and served in its own caramel sauce—truly the best flan you will find...	5.95
Apple Dumpling —Tangy apples baked into homemade puff pastry with brown sugar, butter, and cinnamon	5.95
French Vanilla Ice Cream	2.95
Cheese Course —Selection of international cheeses, garnished with fresh fruit, and served with homemade crackers	9.50

COFFEES

Coventry Blend ; choose regular or "unleaded" aka decaffeinated	1.49
Chef's Blend ; very robust; choose regular or decaffeinated	1.49
Latte or Cappuccino , made by our own barista on our Rancilio espresso machine	2.95
Traditional espressos	Single Espresso 1.25 Double Espresso 1.75
Spanish Coffee —Chef's Blend Coffee with rum, Kahlua, and cognac, topped with whipped cream	5.95
Gaelic Coffee —Chef's blend coffee, Irish whisky, brown sugar, and whipped cream	5.95

HOT TEAS

Enjoy a Pot of Fortnum & Mason or Twinings English Tea or an Herbal Infusion; several choices available, English Breakfast, Darjeeling, Earl Grey, Russian Caravan, Gunpowder Green Tea, Chamomile, and Cinnamon Apple Black Breakfast Tea; one pot will serve two or three comfortably	2.95
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