

Starters

Roasted red pepper soup 5.75 (v) (vg)

courgette and mint fritter and basil oil

Shredded lamb shoulder 7.25

pea & sun blush tomato salad with a mint emulsion

Tomato and basil 6.75 (v) (vg)

salad with mozzarella and balsamic caviar

Herb marinated goats cheese 7.00 (v)

Shallot tarte tatin and a tomato dressing

Ham hock scotch egg 7.00

with a garden vegetable salad and apple ketchup

Crab cake 8.95

sweet corn and smoked bacon chowder

Mains

Pan fried chicken breast 15.50

cauliflower Bhaji, pickled cucumber, red onion and served with a carrot salad, coriander naan, mint yoghurt and makhana gravy

Pan fried plaice fillets 18.00

samphire, Norfolk Peer potatoes, fine beans and a lobster butter

Chargrilled sirloin of beef 21.00

baby gem, blue cheese, balsamic onion salad, chips and mushroom sauce

Sweet potato dumplings 14.00 (v) (vg)

tomato and chilli sauce with a grilled tender stem broccoli salad

Pan roasted pork fillet 17.00

sticky glazed belly, peas, carrot and crushed potatoes

The Copper Kitchen burger 14.00

double stacked with cheddar cheese, smoked bacon, tomato chutney and triple cooked chips

Pan fried sea bass fillet 19.00

caramelised shallot and pea risotto, confit lemon and crispy parma ham

Sides 2.75

Mixed salad or vegetables | Buttered new potatoes | Triple cooked chips | Grilled flat mushrooms

Desserts

Milk chocolate cheesecake 6.75

with caramel ice cream and chocolate jelly

Summer pudding 7.00

with Eton Mess

Vanilla and white chocolate mousse 6.75

with strawberries and crumble

Chocolate brownie 6.75

raspberries and Irish cream ice cream

British cheeses 7.35

chutney, crackers and frozen grapes

Ice cream & sorbet 5.00

Please ask your server for today's selection

Our food is prepared where nuts and other allergens are prepared, ask if you need any advice (v) vegetarian (vg) vegan

We have paired some of our dishes with a wine if you wish to enhance your experience