

Bar Snacks 2.75 each or 4 for 10.00

Olives | Sundried tomatoes | Pork puffs | Salted potato puffs

Starters

Soup 5.20 (v) (vg) (gf)

pea and watercress

Chicken salad 6.50

with cucumber, carrot and a spicy peanut sauce

Paired with Cotes de Provence (rosé)

Warm asparagus 6.70 (v)

with sunblush tomatoes, lemon and grilled ciabatta

Paired with Vidal Sauvignon Blanc (white)

Poached salmon 7.00 (gf)

Served on a fine bean and radish salad with a sour cream dressing

Paired with Grave del Friuli Pinot Grigio (white)

Ham hock scotch egg 7.00

sweet mustard sauce and balsamic onions

Paired with Arido Bonarda (red)

Lemon tiger prawns 8.95 (gf)

with spring vegetables and a chilled tomato essence

Paired with Bardolino Chiaretto (rosé)

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

Paired with Greysfriars Blanc de Blancs Brut (English sparkling)

Sea trout 16.00 (gf)

pan fried with peas, fondant potatoes, crispy parma ham and baby gem fondue

Paired with Analivia, Verdejo Rueda (white)

Chargrilled sirloin of beef 21.00

shallot tart, Binham blue rarebit, potato hash and a mushroom sauce

Paired with Malbrontes Malbec-Torrantes (red)

Butternut squash stuffed with mushrooms 13.95 (v) (vg) (gf)

with quinoa, cheesy breadcrumb, beetroot and a pomegranate salad

Paired with Fleurie, Pascal Clement (red)

Pan roasted cannon of lamb 17.00 (gf)

served with carrots, crispy lamb breast and Parisian potatoes

Paired with Passo Sardo Cannonau (red)

The Copper Kitchen burger 14.00

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

Paired with Errazuriz 1870 Teno Block Merlot (red)

Pan fried sea bass filet 17.00 (gf)

basil potato salad, orange purée, shaved and roasted fennel and cockle popcorn

Paired with Kleine Zalze Vineyard, Chenin Blanc (white)

Sides 2.75

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

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

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



Desserts

Milk chocolate cheesecake 6.70 (gf)
with caramel ice cream and chocolate jelly
Paired with Graham's Late Bottled Vintage Port

Irish cream panna cotta 6.75 (gf)
with a banana sorbet
Paired with Errazuriz Late Harvest Sauvignon Blanc (white)

Vanilla and white chocolate mousse 6.75 (gf)
with strawberries and crumble
Paired with Errazuriz Late Harvest Sauvignon Blanc (white)

Lemon polenta cake 6.75 (gf) (v)
with raspberries and ripple ice cream
Paired with Picpoul de Pinet (white)

British cheeses 7.35
chutney, crackers and frozen grapes
Paired with Arido Bonarda (red)

Ice cream & sorbet 5.00
Please ask you server for today's selection

Coffee liqueurs 6.00
Jameson, Baileys, Tia Maria, Disaronno, Kahlua

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