

STARTERS

Soup - pea soup with broad bean hummus on toast 5.00 (v)

Ham hock scotch egg, apple ketchup and garden vegetable salad 6.75

Sticky pork belly, raw vegetable salad and a coriander dressing 6.25

Tomato four ways with mozzarella, basil salad and a balsamic vinegar 5.50 (v)

Tempura of chilli prawns, charred watermelon and pickled cucumber 7.50

Sea trout - blow torched with beetroot tartar, apple and horseradish 6.50

MAINS

Lamb ragu 13.50
slow cooked with rigatoni, pecorino and a pea pesto

Oven baked hake 17.75
crab risotto, tempura tender stem broccoli, lobster and a charred sweetcorn salsa

Rib-eye steak 19.50
chargrilled with triple cooked chips, slow roasted tomato, crispy shallot and watercress salad and a salsa Verde

Sea bream 15.25
pan fried filet with lemon purée, caramelized fennel, a potato and spring onion salad, cherry tomato and samphire vinaigrette

Grilled chicken breast 14.75
chorizo crushed potato, crispy chicken skin, charred red onions, courgette, mint rocket salad and a sauce vierge

Hand pressed burger 12.75
The Copper Kitchen special with triple cooked chips, bacon jam, pickled onion and cheddar cheese

Baked aubergine 13.25 (v)
with rosemary polenta chips, red pepper purée, tomato compote and black olive crumb

SIDES 2.75
Mixed salad | Buttered new potatoes | Hand cut chips | Mixed vegetables | Grilled flat mushrooms

PUDDINGS

Copper chocolate pot; mousse, caramel, brownie and a raspberry sorbet 6.75

Clotted cream cheesecake with a fruit scone base, strawberries and earl grey ice cream 6.50

Raspberry panna cotta roasted peach, almond praline and peach sorbet 6.50

Croissant pudding, vanilla crème anglaise, Irish cream ice cream 6.25

British cheeses, chutney, crackers and frozen grapes 7.00

Ice cream & sorbet selection 4.75

Our food is prepared in a kitchen where nuts and other allergens are prepared, ask if you need any advice