

Starters

Soup 5.25 (v) (vg) (gf)
roasted parsnip & sage

Tempura of broccoli 5.95 (vg) (v) (gf)
purple sprouting broccoli, lemon salad and smoked chilli pesto

Tiger prawns 8.95 (gf)
lemon marinated tiger prawns with crab mayonnaise, avocado mousse and tomato vinaigrette

Seared duck breast 7.50 (gf)
beetroot, walnuts and a rocket salad with balsamic and duck fat vinaigrette

Ham hock scotch egg 6.95
flavours of onions and brown sauce

Slow cooked beef cheek 6.25
ragu with potato puffs

Mains

Fish of the day 16.50 *please ask you server for today's selection* (gf)
served with crushed potatoes, cauliflower, fennel and a saffron cream sauce

Butternut squash dumplings 14.00 (vg) (v) (gf)
roasted Jerusalem artichoke and woodland mushroom stew with truffle oil

Chargrilled sirloin of beef 19.95 (gf)
sautéed potatoes, spinach and crispy shallots with a mushroom and madeira sauce

Pan roasted lamb chump 18.00 (gf)
hotpot potatoes, red cabbage purée, roasted rainbow carrots and a salsa verde

Baked filet of hake 16.75 (gf)
pea risotto, crispy squid with chorizo dressing

The Copper Kitchen burger 12.25 (v)
sweet potato and chickpea, pickled cucumber and mint yoghurt with triple cooked chips

Duo of pork 16.95 (gf)
slow cooked cheek, fillet wrapped in Parma ham, pickled onions, mustard mash, celeriac purée, cabbage and a cider jus

Sides 2.75

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

Puddings

Copper pot 6.50 (gf)
chocolate mousse, caramel, chocolate brownies and raspberry sorbet

White chocolate panna cotta 6.95 (gf)
caramelized with rhubarb and crumble

Warm Bakewell tart 6.75 (vg) (v) (gf)
with cherry sorbet and vanilla sauce

Vanilla bread & butter pudding 5.95
with Irish cream ice cream

British cheeses 7.25
chutney, crackers and frozen grapes 6.95

Ice cream & sorbet 4.75
Please ask you server for today's selection

Glass of dessert wine 4.70 (75ml)
Muscat de Saint-Jean de Minervois