

STARTERS

Soup - roasted tomato and chilli with saffron yoghurt 5.00 (v)

Ham hock scotch egg, parsley & English mustard mayo with pickled garden vegetables 6.75

Grilled haloumi with greek inspired salad 5.75

Miso glazed aubergine, Asian slaw and coriander dressing 6 (v)

Duck - home smoked with beetroot carpaccio and orange puree 7

Mackerel - blow torched and cured with tomato tartar and charcoal emulsion 6.50

MAINS

Pork fillet 14.75

pan roasted with bubble & squeak croquettes, apple salad and bacon dressing

Baked plaice fillet 15.25

wrapped in leeks with crab, crushed potato, tomato compote and samphire

Rib-eye steak 19.50

chargrilled with triple cooked chips, balsamic beetroot, oregano and watercress salad

Sea trout 15.75

pan fried fillet with tagliatelle, peas, charred tender stem broccoli and a broad bean & button onion cream sauce

Slow cooked beef short rib 15.50

with a bourbon whisky & maple syrup glaze, grilled sweet potato and spring onions with a green bean and shallot salad

Chicken fillet burger 12

The Copper Kitchen special with triple cooked chips, doner spiced chicken fillet, pickled cucumber & garlic mayonnaise

Courgette 13.75 (v)

stuffed with chick peas, mint & lemon, slow roasted red onions with pepper fritters & crushed pea vinaigrette

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

Raspberry cheesecake with roasted & pureéd peach, oat crumble and peach sorbet 6.50

Summer pudding terrine summer berries and clotted cream ice cream 6.50

Orange cake, warmed with strawberry Eton mess 6.50

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