COOPERS

STARTER

CHEF’S SOUP OF THE DAY
with crusty bread roll & butter

HAM HOCK, PEA, APRICOT & BROAD BEAN TERRINE
served with rhubarb chutney & raspberry vinaigrette
GF DF

BANG-BANG SMOKED CHICKEN SALAD
with vegetable crisps, teriyaki dressing & baby shoots
GF DF

WARM LEEK & CHEDDAR TART
red wine reduction & dressed rocket salad
V

LEMON & DILL CURED SALMON FILLET
with beetroot puree, avocado mousse & spiced brocho crumbs

DEEP FRIED CRUSTED BRIE
on garlic & tomato crostini, cranberry puree & rocket salad
V

Duck & MANGO SPRING ROLL
with celeriac remoulade, apricot puree & raspberry vinaigrette
DF

PAN FRIED SCALLOPS
in lobster bisque served with baby shoots
GF

ENTREE

BRAISED BELLY PORK
with spiced apricot puree, turnip fondant, glazed vegetables, grilled chorizo & grain mustard jus
GF DF

PAN FRIED DUCK BREAST
glazed chicory, sweet potato puree & candied cranberry sauce
GF

HERB & GARLIC CRUSTED SALMON FILLET
fillet on tomato and red onion ragout with potato rosti and red pepper coulis
P

BRAISED DAUBE OF BEEF
with braised red cabbage, potato puree & bourguignon sauce
GF

TOMATO RATATOUILLE
stuffed grilled aubergine, herb and Italian cheese crust, polenta and tomato couli

CHICKEN BALLOITINE
stuffed with spinach & goat cheese mousse, gratin potato, glazed vegetables & creamy pink peppercorn sauce
GF

PAN FRIED HAKE
on red Thai vegetable & barley broth & grilled pock-choy
GF DF

ROASTED PUMPKIN RISOTTO
with pumpkin seeds, hard Italian cheese & balsamic reduction
V GF

CRUSTED RACK OF LAMB
with dauphinoise potatoes, minted pea puree, baby vegetables & rich Madeira jus
£8.5*

SIDES

bread board, skin-on chips

For those with special dietary requirements or allergies who may wish to know more about the ingredients use, please ask a member of staff. A discretionary service charge will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

2 COURSE £24  3 COURSE £27

A price marked with a (*) indicates the supplement charge for that dish.