

COPPA

CELEBRATIONS

Two courses **27** *Three courses* **34**

BUTTERMILK FRIED CHICKEN
chilli mayo, crunchy slaw

SEARED KING PRAWNS
garlic, lemon, chilli, parsley

SUNDRIED TOMATO ARANCINI | V
caprese mayo

SPROUTING BROCCOLI SALAD | VE
grains, pomegranate, tahini dressing

FARM REARED ENGLISH CHICKEN
plancha grilled boneless breast and thigh, garlic and herb oil,
mushroom and tarragon sauce, skinny fries

SEA REARED TROUT ON THE PLANCHA
herbed freekeh, red onion, parsley, lemon and watercress salad

TAGLIATELLE PRIMAVERA | V
peas, broad beans, courgettes, lemon, mint,
tomatoes and Pecorino

BRITISH FLASH STEAK
8oz flat iron steak, skinny fries
ADD chimichurri, truffle cream **OR** peppercorn sauce

CHOCOLATE AND MISO MOUSSE | V

STICKY TOFFEE PUDDING | V
crushed honeycomb, vanilla ice cream, toffee sauce

WARM TREACLE TART | V
crème fraîche, candied orange

VEGETARIAN | V VEGAN | VE CONTAINS NUTS | N
If you suffer from nut or any other allergies please ask for more information.