

COOPERS

BAR ♦ RESTAURANT

BAR SNACKS

House olives	5.00	Tunworth rarebit crumpet	5.00
Pork scratchings with apple sauce	5.00	Honey, mustard & rosemary glazed chipolatas	5.00
Warm Wildfarmed sourdough with Glastonbury butter	3.50	Sage & onion potato croquettes, smoked garlic mayonnaise	5.00

STARTERS

Roast pumpkin, whipped goats curd, pickled pear & walnut	12.00
Jerusalem artichoke soup with truffle cream & hazlenuts	7.50
Wild mushroom bruschetta	10.50
Salmon & smoked haddock fishcake, sweet & sour dill, leek velouté	12.00
Warm salad of roasted beetroots, shaved fennel, pickled blackberries & cultured cream	11.50
Coopers ham & turkey scotch egg, curry sauce	12.50

MAINS

Caramelised onion, thyme & parmesan tart, watercress cornicho, shallot	17.50
Organic wholewheat penne, cavolo nero pesto, pinenuts, crunchy greens, yeast flakes	17.50
Chalk Stream trout, crushed parsley potatoes, caviar, dill butter sauce	23.50
Cornish Day boat fish, buttered greens, capers, lemon & brown butter	market price
Red Tractor chicken breast, creamed potatoes, wild mushroom & thyme fricassee	25.00
Ribeye steak, crispy potato rosti fries & Café de Paris butter	35.00
Braised venison cottage pie with buttered greens	24.00

SIDES

Coopers' garlic & thyme fries	5.00	Crispy potato rosti fries & smoked garlic mayonnaise	5.00
Buttered greens	5.00		
Glazed carrots	5.00	Green salad with herb & yoghurt dressing	5.00

DESSERT

Spice apple & quince, ginger sponge trifle	8.00	Poached pear, hazlenut & oat crumble, oat vanilla cream	8.00
Dark chocolate tart, earl grey soaked prunes, crème fraîche	7.50		
Sticky toffee pudding, salted date caramel & clotted cream	7.50	Neal's Yard British cheese plate	
		8.00 12.00 14.50 16.50	
		1 cheese 2 cheeses 3 cheeses 4 cheeses	

If you have any dietary requirements or allergies, kindly inform our team

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OUR SUPPLIERS