



The Coopers Arms

Autumn Menu

Our Carvery – *why we're different from the rest...*

All of our Meat & Fresh Vegetables are locally sourced where possible to bring you the best of our county's produce.

Along with... your choice of Seasonal Market Vegetables, Yorkies aunt Bessie would die for, Roasties in dripping, Sage & Onion Stuffing, Rich Roast Gravy and the usual accompaniments.

Rump of Beef £12 - *Matured for a minimum of 21 days using a dry aging process to give you maximum taste & texture. Our beef is cooked to a core temperature of 42°c thus giving you perfectly pink beef every time.*

Loin of Pork £11.5 - *The skin we massage with salt to give you the best crackling possible, slowly cooked at 60°c to bring the meat up to temperature then increasing to 180° to finish, leaving a beautifully succulent meat.*

Honey Mustard Glazed Ham £11 - *Our ham is slow cooked overnight using a roasting process which ensures the meat retains all its natural juices giving you the most succulent texture & flavour. (Only Available on Saturday Evening & Sundays)*

Cooper's Choice £13 - *Still can't decide what to have?*

Why not have a selection of the above.

Breast of Chicken £11.5 - *Tender Breast of Chicken served in Chefs Creamy Tarragon, Button Mushroom & White Wine Sauce*

Redcurrant & Rosemary Lamb Shank £14 - *We slowly braise the lamb at a medium to low temperature for a minimum of 3 hours to give you that "fall off the bone" tenderness. (Only Available in the Evenings or all Day Sunday)*

Although virtually all our food is freshly made on the premises, we cannot guarantee that all of our dishes are free from traces of nut. Please do not hesitate to speak to one of our chefs should you have any concerns.

www.coopers-arms.co.uk