



The Coopers Arms

Autumn Menu

Starters

Soup of the Day £5 ✓

Homemade Bread + Salted Butter

Marinated Seafood Cocktail £7

Seafood Medley infused with Chilli, Ginger & Garlic + Lettuce + Tomato Salsa + Granary Bread

Pork & Apricot Risotto Balls £6

Pork & Apricot Risotto Balls + Stilton Dipping Sauce

Deli Board £8 / 13 Sharer

Prosciutto Ham + Salami Napoli + Roquito Peppers + Sundried Tomatoes + Houmous + Caprese + Homemade Focaccia

Breads, Olives & Oils £4.5 ✓

Warm Breads + Olives + Infused Oils + Butters

Smoked Mackerel Pate £6.5

Mackerel Pate + Beetroot + Horseradish Cream + Beetroot Pearls + Ciabatta Crisps

Halloumi Fries & Dips £6 ✓

Halloumi Fries + Tomato & Roasted Pepper Dipping Sauce + Garlic Aioli

Baked Camembert £6 / 10 Sharer ✓

Balsamic Glazed Camembert + Apple + Homemade Chutney + Celery + Selection of Homemade Breads

Steaks

All served with Herb Buttered Field Mushroom, Grilled Vine Tomatoes, Dressed Rocket, Hand Cut Chips and either a Black Peppercorn or Stilton Cream Sauce

8oz Rump Heart £17

8oz Centre Cut Fillet £26

A la Carte (please allow 25-35mins)

Chef's Homemade Pie £13.5

*Hand Cut Chips + Market Vegetables
Add Stilton Crust-£1 Surcharge*

Minted Lamb Hotpot £13.5

Rich Minted Lamb Hot Pot Topped with Sliced Baby Potatoes + Medley of Sautéed Vegetables

Sausage & Mash £12

8oz Cumberland Sausage Ring + Creamy Leek Mash + Vegetable Crisps + Rose Onion Gravy

Honey & Mustard Gammon & Egg £12.5

Honey & Mustard Gammon + 2 Fried Eggs + Hand Cut Chips + Dressed Leaves + Coleslaw

Mushroom Stroganoff £10.5 ✓

Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice

Smoked Haddock Chowder £15

Smoked Haddock, Clams & Mussels + Potatoes in a Creamy Aromatic Sauce + Poached Egg + Homemade White Bloomer

Corn Fed Chicken Supreme £13.5

Corn fed supreme of Chicken + Sweetcorn Fritters + Broccoli Florets + Parmesan Mash + Pancetta Cream

Fillet of Beef Stroganoff £14.5

Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice + Horseradish Bon Bon

Salmon En Croute £15

Salmon & Spinach En-Croute + Crushed New Potatoes + Buttered Greens + Tarragon White Wine Cream

Lager Battered Fish & Chips £12

12oz Cod Fillet + Hand Cut Chips + Mushy Peas + Homemade Tartar Sauce + Lemon Wedge

Goats Cheese on Risotto £11.5 ✓

Baked Goats Cheese + Creamy Apple & Hazelnut Risotto + Silverskin Onions + Tricolour Peppers

Squash, Spinach & Walnut Lasagne £11.5 ✓

Layered Pasta + Butternut Squash, Spinach, Walnut Pesto & Béchamel + Cheese + Rocket & Parmesan Salad