

The Coopers Arms

February Menu

Starters

Soup of the Day £5 ν

Homemade Bread + Salted Butter

Smoked Haddock Scotch Egg £7

Smoked Haddock Scotch Egg + Curried Aioli

Tandoori Chicken Skewers £6.5

Tender Pieces of Tandoori Chicken + Mint Yoghurt + Leaves

Smoked Salmon & Crayfish Roulade £7

Salmon, Crayfish, Dill & Cream Cheese Roulade + Pickled Cucumber + Radish + Croutons Breads, Olives & Oils £4.5 ν

Warm Breads + Olives + Infused Oils + Butters

Stilton & Leek Stuffed Mushroom £5.5 v

Baked Portobello Mushroom + Breadcrumb Gratin

Wholegrain Mustard & Pulled Pork Pate £6

Pork Popcorn + Apple Puree + Apple Crisps + Ciabatta

Baked Camembert £6.5 / 11 Sharer v

Garlic & Rosemary Studded Camembert + Apple + Red Onion Chutney + Warm Homemade Breads

Steaks

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

8oz Rump Heart £18

80z Centre Cut Fillet £26.5

A la Carte

Chef's Homemade Pie £13.5

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

Seared Duck Breast £17

Duck Breast + Dauphinoise Potatoes + Carrot Puree + Broccoli Florets + Red Wine & Port Jus

Fillet of Beef Stroganoff £14.5

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

Pan Fried Seabass £15

Seared Fillets of Seabass + Soy & Honey Stir-fried Vegetables + Pak Choi + Sesame Seeds

Lager Battered Cod £12.5

Hand Cut Chips + Minted Mushy Peas + Homemade Tartar Sauce 10oz Honey & Mustard Gammon & Egg £12.5

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

Fillet of Loch Duart Salmon £15

Oven Baked Salmon Fillet + Pearl Barley Chowder + Fennel + Samphire

Mediterranean Farfalle £11.5 v

Farfalle bound in a Roasted Garlic, Spinach & Cream Sauce topped with Feta + Roasted Red Peppers

Mushroom Stroganoff £11 v

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

Greek Style Vegetable Moussaka £11.5 v

Layers of Aubergine, Courgette & Potato with Tomato & Garlic Ragu + Pea & Mint Salad + Garlic Toasted Ciabatta