



The Coopers Arms

November Menu

Starters

Soup of the Day £5 ✓

Homemade Bread + Salted Butter

Wild Mushroom Stilton Rarebit £6

*Toasted Garlic Loaf + Crisp Pancetta
+ Truffle Oil Dressed Parmesan & Rocket Salad*

Sticky Maple Chicken Skewers £6

*Maple, Garlic & Orange Marinade + Asian Slaw
+ Sweet Dipping Sauce*

Baked Goats Cheesecake £5.5 ✓

*With Mascarpone, Blackberry & Red Onion Confit
+ Savoury Biscuit Base + Chive Oil*

Breads, Olives & Oil £4.5 ✓

Toasted Garlic Olives + Aged Balsamic & Oil

Poached Salmon Rillettes £6.5

*Bound in a Honey Mustard Dressing + Crisp Baby Gem &
Pickled Vegetable Salad + Avocado & Apple Puree*

Chicken Liver & Brandy Pate £6.5

Pate + Toasted Herb Loaf + Blackberry & Red Onion Jam

Smoked Mackerel Bruschetta £6.5

*Smoked Mackerel Baked Bruschetta + Dressed Leaves
+ Horseradish Crème Fraiche*

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 £18

8oz Centre Cut Fillet £26.5

A la Carte (please allow 25-35mins)

Chef's Homemade Pie £14

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

Veal Escalope £16.5

*Seared with Garden Herbs & Polenta Crumb
+ Sage & Roquetfort Tagliatelle + Soft Poached Egg +
Buttered French Beans & Kale*

Pan Fried Seabass £15

*Seared Fillets of Seabass + Soy & Honey Stir-fried
Vegetables + Toasted Sesame Seeds*

Lager Battered Fish & Chips £12.5

*Cod Fillet + Hand Cut Chips + Minted Mushy Peas
+ Homemade Tartar Sauce + Lemon & Rocket Salad*

Butterflied Chicken, Chorizo & Brie £13.5

*Sundried Tomato & Basil Stew + Bubble & Squeak Mash
+ Parma Ham Crisp + Baked Vine Tomatoes*

8oz Rump of Lamb £17

*Pan Roasted with Sweet Shallots, Tomato, Garlic & Rosemary
+ Sweet Potato Fondant + French Beans + Carrot & Vanilla
Confit + Spiced Parsnip Crisps*

Mango, Feta, Spinach & Red Onion Strudel £11.5 ✓

*Strudel + Buttered Kale + Salt & Pepper Sweet Potato
Fondant + Herb Oil & Dressed Rocket Leaves*

Garlic & Chilli Linguini £10 ✓

*Bound with Rosemary infused Olive Oil + Spinach
+ Roasted Tomatoes + Parsley + Homemade Focaccia*

Roasted Barbeque Vegetable Stack £11 ✓

*Maple & Orange Zest marinated Mediterranean Vegetables
char-grilled with Salsa Verde + Lemon Crème Fraiche*