



# The Coopers Arms

## Gluten Free 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.*

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

*Why not have a selection of the above.*

***The following items are not suitable for Gluten free diners.***

***Stuffing***

***Red Cabbage***

***Yorkshire Pudding***

***Cheesy Leeks***

***Gluten Free Gravy available on request***

*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](http://www.coopers-arms.co.uk)