



The Coopers Arms

August Menu

Gluten Free

Starters

Soup of the Day £5 ✓
Homemade Bread + Salted Butter

Prawn Cocktail £7.5
*North Atlantic Prawns + Bloody Mary Sauce
+ Lemon + Wholemeal Wedge*

Antipasti £8/13 Sharer
*Selection of Cured Meats + Griddled Vegetables
+ Buffalo Mozzarella + Marinated Olives + Sundried
Tomatoes + Balsamic & Olive Oil + Breads*

Breads, Oils & Dips £4.5 ✓
Breads + Olive Tapenade + Hummus + Oils + Butters

Goats Cheese Panna Cotta £5.5 ✓
*Creamy Goats Cheese Panna Cotta + Beetroot Puree
+ Chicory + Brulée Figs*

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)

Seared Fillet of Loch Duart Salmon £14.5
Asparagus Mille Feuille + Crayfish & Caper Stuffed Tomato + White Wine Cream

Fillet of Beef Stroganoff £14.5
*Enriched with Brandy, Mushrooms & Paprika
+ Pistachio Rice + Horseradish Bon Bon*

Honey Glazed Gammon & Egg £13
*Honey Glazed Gammon & Pineapple + Fried Hens Egg
+ Hand Cut Chips + Dressed Leaves + Coleslaw*

Thai Green Vegetable Curry £10.5 ✓
Creamy Coconut, Lemon Grass and Ginger Base + Medley of Vegetables + Poppy Seed Rice + Naan Bread

Beetroot & Garlic Risotto + Feta £11.5 ✓
Creamy Beetroot Risotto finished with Garlic Butter + Deep Fried Breaded Feta + Candied Beetroot + Watercress

Mushroom Stroganoff £10.5 ✓
Enriched with Brandy, Mushrooms & Paprika + Pistachio Rice