



The Coopers Arms

Autumn Menu

Gluten Free Menu


Starters



Soup of the Day £5  
Homemade Bread + Salted Butter

Breads, Olives & Oils £4.5  
Warm Breads + Olives + Infused Oils + Butters

Marinated Seafood Cocktail £7 
Seafood Medley infused with Chilli, Ginger & Garlic + Lettuce + Tomato Salsa + Granary Bread

Smoked Mackerel Pate £6.5 
Mackerel Pate + Beetroot + Horseradish Cream + Beetroot Pearls + Ciabatta Crisps

Deli Board £8 / 13 Sharer 
Prosciutto Ham + Salami Napoli + Roquito Peppers + Sundried Tomatoes + Houmous + Caprese + Homemade Focaccia

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)

Honey & Mustard Gammon & Egg £12.5 
Honey & Mustard Gammon + 2 Fried Eggs + Hand Cut Chips + Dressed Leaves + Coleslaw

Fillet of Beef Stroganoff £14.5 
Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice + Horseradish Bon Bon

Mushroom Stroganoff £10.5  
Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice

Salmon En Croute £15
Salmon & Spinach En-Croute + Crushed New Potatoes + Buttered Greens + Tarragon White Wine Cream

Smoked Haddock Chowder £15
Smoked Haddock, Clams & Mussels + Potatoes in a Creamy Aromatic Sauce + Poached Egg + Homemade White Bloomer

Lager Battered Fish & Chips £12
12oz Cod Fillet + Hand Cut Chips + Mushy Peas + Homemade Tartar Sauce + Lemon Wedge

Corn Fed Chicken Supreme £13.5 
Corn fed supreme of Chicken + Sweetcorn Fritters + Broccoli Florets + Parmesan Mash + Pancetta Cream

Goats Cheese on Risotto £11.5  
Baked Goats Cheese + Creamy Apple & Hazelnut Risotto + Silverskin Onions + Tricolour Peppers