



The Coopers Arms

February Menu

Gluten Free

Starters

Soup of the Day £5 ✓

Homemade Bread + Salted Butter

Baked Camembert £6.5 / 11 Sharer ✓

*Hazelnut, Honey & Thyme studded Camembert
+ Apple + Homemade Chutney + Celery
+ Selection of Homemade Breads*

Breads, Olives & Oils £4.5 ✓

Warm Breads + Olives + Infused Oils + Butters

Fish 'n' Chips £6.5

Salmon Mousse + Pea Panna Cotta + Potato Crisps

Prawn & Avocado Tian £7

*Prawns + Avocado + Iceberg Lettuce + Chicory
+ Marie Rose Sauce + Lemon Wedge*

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)

Pan Fried Duck Breast £16

*Duck Breast + Celeriac Puree
+ Saffron Cauliflower + Port Jus*

Honey Glazed Gammon & Egg £13

*Honey Glazed Gammon + Fried Hens Eggs
+ Hand Cut Chips + Dressed Leaves + Coleslaw*

Herb Crusted Rack of Lamb £16

*Leek & Wholegrain Mustard Mash
+ Almond Fine Beans + Blackberry Jus*

Seared Fillet of Hake £15

*Hake + Sweet Potato Fondant + Broccoli + Wilted Spinach
+ Smoked Chorizo Cream Sauce*

Chefs' Vegetable Madras £11.5 ✓

*Tomato based curry enriched with Garlic,
Garam Masala & Chilli + Poppy Seed Rice + Naan Bread*

Wild Mushroom & Whisky Cream Risotto £11.5 ✓

*Creamy Mushroom Risotto enriched with a Whiskey Cream
+ Fried Wild Mushrooms + Wild Rocket*