



The Coopers Arms

January Menu

Gluten Free Menu

Starters

Soup of the Day £5 ✓

Homemade Bread + Salted Butter

Trio of Salmon Blini £7

Smoked Salmon + Salmon Gravlox + Salmon Mousse + Lemon Oil + Watercress + Capers

North Atlantic Prawn Cocktail £7.5

North Atlantic Prawns + Iceberg Lettuce + Marie Rose Sauce + Lemon Wedge

Game Board £7 / 12 Sharer

Venison Terrine + Duck Liver Pate + Confit Pheasant Leg + Sweet Tomato Chutney + Plum & Red Wine Sauce + Ciabatta

Breads, Olives & Oils £4.5 ✓

Warm Breads + Olives + Infused Oils + Butters

Chicken & Mushroom Terrine £6

Chicken & Mushroom Terrine + Truffle Oil + Dressed Leaves + Cumberland Sauce

Baked Camembert £6 / 10 Sharer ✓

Garlic & Rosemary studded 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 £18

8oz Centre Cut Fillet £26.5

A la Carte (please allow 25-35mins)

Lambs Liver & Bacon £12.5

Lambs Liver + Silver skin Onions + Smoked Bacon + Creamy Mash + Vegetable Crisps + Red Wine Jus

Honey Glazed Gammon £12.5

Honey Glazed Gammon + Glazed Pineapple + Hand Cut Chips + Dressed Leaves + Coleslaw

Teriyaki Seabass £15

Seared Fillets of Seabass + Teriyaki Style Noodles & Beansprouts

Breast of Local Pheasant £14.5

Breast of Local Pheasant + Dauphinoise Potatoes + Glazed Carrots + Wilted Spinach + Elderberry & Port Jus

Smoked Haddock Risotto £14.5

Creamy Risotto + Smoked Haddock Chunks + Crispy Pancetta + Poached Egg + Fresh Parsley

Goats Cheese & Aubergine Tart £11.5 ✓

Layered Filo Basket of Goats Cheese + Aubergine + Tomato + Red Onion Chutney + Salsa Verde