



The Coopers Arms

September 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

Melba Salad £6
*Parma Ham + Roasted Peach + Bocconcini
+ Rocket & Mint Salad + Lemon Dressing*

Baked Camembert £6.5 / 11 Sharer ✓
*Rosemary & Garlic 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

12oz Rib-eye £24

8oz Centre Cut Fillet £26.5

A la Carte (please allow 25-35mins)

Salmon En Croute £15.5
Salmon & Spinach En-Croute + Crushed New Potatoes + Buttered Greens + Parmesan Cream

Lager Battered Fish & Chips £12.5
Cod Fillet + Hand Cut Chips + Mushy Peas + Homemade Tartar Sauce + Lemon Wedge

Lamb Pasanda £14
Tender Pieces of Lamb + Creamy Tomato & Almond Sauce + Poppy Seed Rice + Naan Bread

Hazelnut Crusted Goats Cheese £11.5 ✓
Baked Goats Cheese + Spinach Risotto + Piquanté Peppers + Honey Glaze

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

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