



# The Coopers Arms

## August Menu

Tables of 12 and over

### Starters

**Soup of the Day** £5 ✓

*Homemade Bread + Salted Butter*

**Pork & Apple Scotch Egg** £6

*Scotch egg + Chicory & Celery Salad  
+ Black Pudding Crumb*

**Smoked & Peppered Mackerel** £6.5

*Mackerel Duo + Heritage Beetroot + Beetroot  
Pearls + Horseradish Cream + Paprika Croutons*

**Deli Board** £8 / 13

*Prosciutto Ham + Salami Napoli + Roquito  
Peppers + Sundried Tomatoes + Houmous +  
Caprese + Homemade Focaccia*

**Breads, Olives & Oils** £4.5 ✓

*Warm Breads + Olives + Infused Oils + Butters*

**Seared Tuna Carpaccio** £7

*Poppy Crusted Tuna Carpaccio + Shredded Vegetables  
+ Olive Oil + Black Pepper + Teriyaki Sauce*

**“Coopers’ Allotment”** £5.5 ✓

*Potted Mushroom & Walnut Pate + Pickled  
Cucumber Gel + Toasted Ciabatta*

**4 Cheese Fondue** £6 / £10 ✓

*4 Cheeses infused with Garlic & White Wine  
+ Crudités & Toasted Breads + Plum Chutney*

### Vegetarians

(Please allow 25 minutes)

**Wild Mushroom Risotto** £11.5 ✓

*Creamy Risotto finished with Garlic Butter + Dressed Rocket + Charred Asparagus*

**Vegetable Tagine Stuffed Pepper** £11.5 ✓

*Enriched with Apricots, Dates & Spices + Mediterranean Cous-Cous + Minted Yoghurt*