



The Coopers Arms

Autumn Menu

Tables of 12 and over

Starters

Soup of the Day £5 ✓

Homemade Bread + Salted Butter

Marinated Seafood Cocktail £7

Seafood Medley infused with Chilli, Ginger & Garlic + Lettuce + Tomato Salsa + Granary Bread

Pork & Apricot Risotto Balls £6

Pork & Apricot Risotto Balls + Stilton Dipping Sauce

Deli Board £8 / 13 Sharer

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

Breads, Olives & Oils £4.5 ✓

Warm Breads + Olives + Infused Oils + Butters

Smoked Mackerel Pate £6.5

Mackerel Pate + Beetroot + Horseradish Cream + Beetroot Pearls + Ciabatta Crisps

Halloumi Fries & Dips £6 ✓

Halloumi Fries + Tomato & Roasted Pepper Dipping Sauce + Garlic Aioli

Baked Camembert £6 / 10 Sharer ✓

Balsamic Glazed Camembert + Apple + Homemade Chutney + Celery + Selection of Homemade Breads

Vegetarians

(Please allow up to 25 minutes)

Mushroom Stroganoff £10.5 ✓

Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice

Goats Cheese on Risotto £11.5 ✓

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

Squash, Spinach & Walnut Lasagne £11.5 ✓

Layered Pasta + Butternut Squash, Spinach, Walnut Pesto & Béchamel + Cheese + Rocket & Parmesan Salad