

To Start

Soup of the Day (V) (★) (GF) 5 Chef's Homemade Soup + Bread	5
Crispy Calamari 6.5 Calamari + Lemon & Dill Mayo	6.5
Spiced Lamb Scotch Egg 7 Crispy Scotch Egg + Pea & Mint Gel	7
Breads & Olives (V) (★) (GF) 5/8 sharer Marinated Olives + Infused Oils + Butters	5/8 sharer
Bloody Mary Prawn Cocktail (GF) 7.5 North Atlantic Prawns + Iceberg Lettuce + Bloody Mary Sauce	7.5
Twice Baked Cheese & Spinach Soufflé (V) 6 Soufflé + Honey & Thyme Shallot Cream	6
Spring Salad (GF) 6.5 Asparagus, Petit Pois, Broad Beans, Parma Ham, Parmesan Shavings, Baby Leaf, Watercress Dressing	6.5
English Asparagus + Poached Egg (V) (GF) 7 Shaved Parmesan & Truffle Oil	7

Little Coopers

Kids Carvery (GF) 7.5	7.5
Toddlers Carvery Bowl (vegetables only) (GF) 3.5	3.5
Chicken Goujons, Chips & Peas 7	7
Fish & Chips 7.5	7.5
Ham, Chips & Peas (GF) 7	7
Cheese & Tomato Pasta (V) 5.5	5.5

Sides

Chunky Chips (V) (★) (GF) 3.5	3.5
Sweet Potato Fries (V) 4	4
Beer Battered Onion Rings 3.5	3.5
Tender-stem Broccoli & Hazelnut Butter (V) (GF) 4	4
Creamed Spinach (V) (GF) 4	4



The Coopers Arms at WESTON HALL

Coopers Carvery

All of our Meat & Fresh Vegetables are locally sourced where possible to bring you the best of our country's produce..

Rump of Beef (GF) 13 Slowly cooked overnight for perfectly pink and tender beef	13
Loin of Pork (GF) 12 Salted for the best crackling to accompany our succulent pork	12
Honey Mustard Glazed Ham (GF) (Saturday evening & all day Sunday) 11.5 Roasted overnight then coated in a honey mustard glaze for a touch of sweetness	11.5
Cooper's Choice (GF) 14 Still cant decide? - why not have a mix of the above	14
Chicken Chasseur (GF) 12 Chicken Breast in Chef's Tomato, Bacon, Tarragon, Button Mushroom & Red Wine Sauce	12
Redcurrant & Rosemary Lamb Shank (Evenings or all day Sunday) 15 Slowly braised for 3 hours to give you that "fall off the bone" tenderness	15
Apricot & Goats Cheese Nut Roast (V) (Please allow 10-15 minutes) 11.5 Root Vegetables, Mushroom, Spinach, Apricots, Peanuts, Walnuts, & Almonds topped with Goats Cheese	11.5
Gluten Free Diners: the following on the Carvery are NOT Gluten Free: Red Cabbage, Cheesy Leeks & Stuffing. Gluten Free Yorkshire Puddings & Gravy are available on request.	

To Finish

Banana Parfait , Toffee Sauce, Pecan Brittle, Brulée Banana 6.5	6.5
Black Forest Eton Mess (GF) 6	6
Baileys Crème Brulée + Homemade Shortbread (GF) 6	6
Creamy Rice Pudding + Blueberry Compote + Toasted Almonds (GF) 6	6
Sticky Toffee Pudding + Toffee Sauce + Butterscotch Ice Cream 6	6
Cheese & Biscuits + Celery + Apple + Walnuts + Chutney (GF) 8	8
Ice Creams: Vanilla, Chocolate, Butterscotch, Salted Caramel, Strawberry (GF) 1.7/scoop	1.7/scoop
Sorbet: Lemon, Raspberry, Mandarin, Passion fruit (★) (GF) 1.7/scoop	1.7/scoop

(GF) = Can be made Gluten Free (V) = Vegetarian (★) = Can be made Vegan

Spring Menu

From The Kitchen

We cook all our food to order so please be patient! Allow 25-35 minutes.
Please note: This section is only available for tables of 12 or less.

Chef's Shortcrust Pie 13.5 Creamed Potatoes + Market Vegetables (Add Cheese Crust - £1.00 surcharge)	13.5
Duo of Minted Spring Lamb (GF) 17 6oz Rump + Braised Bon Bon + Crushed New Potatoes & Rosemary Butter + Spring Greens + Port Pan Jus	17
Fillet of Beef Stroganoff (GF) 14.5 Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice	14.5
Lager Battered "Cod n Chips" 13 Hand Cut Chips + Mushy Peas + Homemade Tartar Sauce	13
Supreme of Chicken (GF) 14 Thai Risotto + Coconut & Lime Chicken Samosa	14
Chilli Crab Linguini 15.5 Tender Crab & Linguini bound in a rich Chilli, Parmesan & Parsley Cream	15.5
Pan Fried Salmon (GF) 15.5 Salmon Fillet + Pea Puree + Pancetta + Broad Beans + baby New Potatoes	15.5
Honey Glazed 10oz Gammon Steak & Egg (GF) 13 Honey Glazed Gammon + Fried Hens Egg + Hand Cut Chips + Dressed Leaves + Coleslaw	13
Vegetable Wellington (V) 11.5 Courgette, Sweetcorn & Feta Wellington + Creamed Spinach	11.5
Roasted Cauliflower Steak 12 + Truffle Cream (V) (★) (GF) Toasted nut crust + Walnut Parsley Pesto + Aubergine + Mushroom Puree + Sweet Potato Wedges	12
Wild Mushroom Stroganoff (V) (GF) 11.5 Enriched with Brandy, Mushrooms & Paprika + Poppy Seed Basmati Rice	11.5

Steaks

All served with Herb Buttered Field Mushroom, Grilled Tomatoes, Dressed Rocket, Hand Cut Chips and either a Black Peppercorn or Stilton Cream

8oz Rump Heart (GF) 18	18
8oz Centre Cut Fillet (GF) 26.5	26.5

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