



# The Coopers Arms

## Starters

**Spiced Butternut Squash Soup £5 V**

*Toasted Sunflower Seeds  
+ Crème Fraiche + Homemade Bread*

**Loch Duart Smoked Salmon Mousse £7**

*Smoked Salmon wrapped Mousse + Watercress  
+ Beetroot + Creamed Horseradish*

**Confit Duck Leg Croquettes £6.5**

*Croquettes + Black Cherry & Kirsche Chutney*

**Breads, Oil, Butter & Dip £5 V**

*Warm Breads + Infused Oil + Garlic & Parsley  
Butter + Red Onion & Cranberry Dip*

**Mushrooms on Toast £6 V**

*Creamed Garlic Mushrooms  
+ Toasted Brioche + Truffle Oil*

**Chicken Liver & Cognac Pate £7**

*Homemade Pate + Melba toast + Orange Marmalade*

**Beetroot & Goats Cheese Crumble £6 V**

*Crumble of Beetroot & Goats Cheese  
+ Crushed Hazelnut topping + Chicory Salad*

**Steaks** — *Grilled Field Mushroom + Baked Vine Tomatoes + Hand Cut Chips  
+ Brandy & Black Peppercorn or Stilton & Cider Cream Sauce*

**8oz Rump Heart £18**

**8oz Centre Cut Fillet £26.5**

## A la Carte (Please allow 25-35 minutes)

**Pork, Cider, Apple & Sage Pie £14**

*Traditional Shortcrust Pastry + Champ Mash  
+ Market Vegetables + Roast Gravy  
Smoked Applewood Crust-£1. Surcharge*

**Braised Beef Bourguignon £14**

*Enriched with Guinness & Honey Roasted  
Shallots + Crisp Lardons + Roasted Vegetables  
+ Creamed Potatoes + Thyme Dumpling*

**Baked Cod Loin £15**

*Chorizo & Red Pepper Risotto + Saffron Butter  
+ Curly Kale + Tenderstem Broccoli*

**Gressingham Duck Breast £17.5 (Served pink)**

*Seared Duck Breast + Dauphinoise Potatoes  
+ Pan Roasted Vegetables + Port Soaked Cherries  
+ Toasted Almonds*

**Vodka & Lime Cured Sea Trout £15**

*Pan Fried Gnocchi + Tomato & Basil Ragu  
+ Lemon Herb Oil + Toasted Ciabatta*

**Corn fed Chicken Supreme £14**

*Chestnut Mushroom & Pheasant Mousseline  
+ Crisp Parsley Crumb + Bubble & Squeak  
+ Red Wine & Roast Shallot Jus*

**Duo of Derbyshire Pheasant £14.5**

*Salt & Black Pepper Pan Fried Breast + Confit  
Shredded Leg + Horseradish & Truffle Mash +  
Redcurrant, Thyme & Port Jus*

**Cranberry & Walnut Nut Roast £12 V**

*Honey & Thyme Root Vegetables  
+ Wilted Kale + Tender-stem Broccoli + Port & Thyme Jus*

**Portobello Mushroom Suet Pudding £12.5 V**

*Portobello Mushroom layered with Caramelised Red  
Onion Confit + Market Vegetables  
+ Pinot Noir & Thyme Gravy*

**Butternut Squash & Sage Risotto £11.5 V**

*Creamy Butternut Squash & Sage Risotto  
+ Crispy Fried Leeks + Crumbled Feta*