

STARTERS

Soup - spring vegetable minestrone with cheesy toast (v) 5.00

Ham hock scotch egg, apple ketchup and garden vegetable salad 6.75

Crispy pork belly, salt baked pineapple and a chilli jam 6.25

Warm Norfolk asparagus, slow cooked egg, crushed pea vinaigrette and a rosemary crumb (v) 6.50

Smoked salmon, samphire and a cherry tomato salad with crab mayonnaise 7.50

Cod cheeks, deep fried with aioli and rocket 5.50

MAINS

Pan-fried sea bass 16.00
with a pea risotto, spring vegetables and a lemon dressing

Grilled poussin 14.25
roasted rosemary potatoes with a smoked Caesar salad

Rib-eye steak 19.50
chargrilled served with triple cooked chips, slow roasted tomato, crispy shallot and watercress salad and a salsa Verde

Goats cheese 14.00 (v)
stuffed courgette flowers, grilled vegetables, basil arancini and a tomato butter sauce

Loin of smoked bacon 15.00
honey roasted with mash, glazed cabbage, parsley purée and a pea broth

Hand pressed burger 12.75
The Copper Kitchen special with triple cooked chips, bacon jam, pickled onion and cheddar cheese

Lobster mac 'n' cheese 17.75
with a raw asparagus salad

SIDES 2.75

Mixed salad | Buttered new potatoes | Hand cut chips | Mixed vegetables | Grilled flat mushrooms

PUDDINGS

Copper chocolate pot; mousse, caramel, brownie and a raspberry sorbet 6.75

Clotted cream cheesecake with a fruit scone base, strawberries and earl grey ice cream 6.50

Sticky toffee apple pudding with caramel sauce and cinnamon ice cream 6.25

Vanilla crème brûlée, strawberry compote and crumble 5.25

British cheeses, chutney, crackers and frozen grapes 7.00

Ice cream & sorbet selection 4.75

Our food is prepared in a kitchen where nuts and other allergens are prepared, ask if you need any advice