

A LA CARTE MENU

SHARING SLATES

- SIZZLING CRISPY DUCK** On a hot skillet with hoi sin sauce, shredded spring onions, pickled carrot, cucumber and pancakes. **£13.95**
- BOX BAKED CAMEMBERT** Oven baked camembert with rosemary and garlic, crusty bread and red onion chutney. **£12.95**
- SEAFOOD SLATE** With Herring Rollmop's, smoked salmon, crayfish tails. Smoked mackerel with horseradish mayonnaise and caper berries. **£13.75**

STARTERS

- BREADED BRIE** Deep fried brie in panko breadcrumbs with spicy tomato chutney. **£6.95**
- DUCK AND PORT PATÉ** With orange and redcurrant coulis with toasted brioche. **£6.25**
- SCALLOPS** Grilled scallops wrapped in pancetta with a lemon wedge. **£10.95**

- MUSHROOMS** Assorted pan-fried mushrooms served on toasted brioche with a Shropshire Blue cheese sauce. **£7.25**
- SOUP** Chefs homemade soup of the Day with rustic bread. **£5.50**
- AVOCADO & CRAYFISH SALAD** Served with a marie rose sauce. **£7.25**
- PRAWNS** Sizzling prawns in garlic, tomato, chilli and olive oil. **£9.50**
- HALLOUMI** Chargrilled haloumi sticks with a chilli jam. **£7.50**

LEAVES

- FETA AND WATERMELON SALAD** ✓ Chargrilled watermelon with a feta cheese and mint salad. Starter **£7.50** Main **£10.25**
- CAESAR SALAD** (✓ no anchovies) Classic Caesar salad with crisp romaine lettuce, croutons, parmesan and anchovies. Starter **£6.75** Main **£10.50**
- WHY NOT ADD CHICKEN OR CRAYFISH** **+£3.00**
- TOMATO SALAD** ✓ Buffalo mozzarella, vine ripened tomato, red onion and balsamic dressing. Starter **£6.50** Main **£10.25**

FROM THE KOPA CHARGRILL

Our Finest Quality English Beef is Aged for 21 Days.
All steaks come garnished with roast vine tomatoes, flat field mushroom and homemade chips

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| T-BONE STEAK 16OZ | £28.50 | FILLET STEAK 8OZ | £25.95 |
| SIRLOIN STEAK 10OZ | £21.95 | RIBEYE STEAK 10OZ | £23.50 |
| SELECTION OF SAUCES Choose from: Peppercorn, Blue Cheese, Béarnaise or Wild Mushroom | | | £2.25 |

MAIN DISHES

Vegetables & potato of the day included in all main meals. Please note that some of our game may contain shot.

- LIVER** Pan fried calves liver with pancetta, onion gravy on creamy mashed potato. **£15.95**
- DUCK** Barbary duck breast marinated with 5 spice served with honey, soy and spring onions. **£17.50**
- CHICKEN** Roast breast chicken wrapped in pancetta stuffed with mozzarella cheese and sun-dried tomatoes with a tomato Provençale sauce. **£16.25**
- BELLY PORK** Slow braised rolled pork belly with mashed potatoes and a creamy apple and cider sauce. **£15.95**
- LAMB SHANK** With chorizo, peas, button onions and rosemary mashed potato. **£16.50**
- PHEASANT BREASTS** Roasted with, button onions, mushrooms and pancetta in a rich red wine sauce. **£16.75**
- SEABASS** Grilled fillet of seabass with chargrilled Mediterranean vegetables and pesto dressing. **£16.50**
- SALMON** Poached with hollandaise sauce and fresh asparagus. **£15.25**
- HALIBUT FLORENTINE** Grilled halibut on a bed of spinach with a mornay sauce. **£18.50**
- PLAICE** Grilled with roasted vine tomatoes and a pesto dressing. **£15.25**
- TIGER PRAWN AND CHORIZO LINGUINE** Linguine pasta with tiger prawns, chorizo, tomato and chilli. Small **£8.75** Large **£12.50**
- RISOTTO** ✓ Pea, broad bean and asparagus risotto. **£12.50**
- MUSHROOM** ✓ Portobello mushroom with Provençale sauce topped with parmesan cheese. **£12.50**
- FILO BASKET** ✓ Filo pastry basket with sautéed vegetables topped with goat's cheese. **£12.50**
- VEGETABLE TAGINE** ✓ Spiced vegetable tagine served with rice. **£12.50**

SIDE DISHES

ALL £3.50 Chefs Homemade Chips, Creamed Mashed Potato, Creamed Spinach Mashed Potato, Mixed Salad, Beer Battered Onion Rings, Sautéed Mushrooms.

DINNER MENU

TUESDAY TO FRIDAY
2 COURSES £17.50
3 COURSES £21.50

STARTERS

- TRIO OF FANNED MELON** with fruit coulis.
- BETROOT & GOATS CHEESE SALAD** with candied walnuts.
- HOMEMADE SOUP OF THE DAY** with croutons.
- FLAKED SALMON AND PARSLEY POTATO CAKE** with a tartare sauce.
- CHICKEN AND DUCK LIVER PÂTÉ** with toasted brioche and a plum chutney.
- FRESH CRAYFISH & MANGO SALAD** with a Marie-rose sauce.
- GRILLED FIELD MUSHROOM** topped with salami and brie.

MAINS

- PANKO BREADED PORK ESCALOPE** with a spicy arrabbiata sauce.
- CHEF'S HOMEMADE STEAK, GUINNESS AND MUSHROOM PIE** with short crust pastry.
- GRILLED FILLET OF SEABASS** with lemon, capers and samphire.
- ROAST BREAST OF PHEASANT** with button onions, mushrooms and bacon in a rich red wine sauce.
- GRILLED HAKE** with chorizo, cherry tomato and scallions.
- ROAST BREAST OF CHICKEN** wrapped in parma ham filled with mozzarella and spinach served with a red wine jus.
- CONFIT OF DUCK LEG** with an orange sauce.
- Vegetables and potato of the day included.

SIDES ALL £3.50

Chefs Homemade Chips, Creamed Mashed Potato, Creamed Spinach Mashed Potato, Mixed Salad, Beer Battered Onion Rings, Sautéed Mushrooms.

DESSERTS

- HOMEMADE CHEESECAKE**
- PEAR AND ALMOND FRANGIPANE** with vanilla ice cream.
- LEMON AND RASPBERRY ROULADE.**
- WARM CHOCOLATE BROWNIE** with vanilla ice cream.
- SUMMER FRUIT AND VANILLA PANACOTTA.**
- GLAZED LEMON TART** with a red berry coulis and clotted cream.
- STRAWBERRY SHORTBREAD STACK** with Chantilly cream.
- CHEFS DESSERT OF THE DAY**

- FRESH GROUND COFFEE** **£2.50**
with chocolate mints.

Gratuities are discretionary unless the party is 6 or more when a 10% staff gratuity will be added to your final account.
Thank you.