

MR COOPER'S

SNACKS

Homemade bread, whipped Jersey butter [v]	£4.50	Pork and lovage croquettes smoked apple sauce	£4.50	Homemade garlic and rosemary bread [v]	£4.50
Chargrilled Padron peppers, rosemary salt [v]	£4.50	Chickpea fries	£5.50		

STARTERS

Pan fried scallops, shallot puree, hazelnut and caper crumb	£11.50
Beef carpaccio, pickled baby vegetables, Cornish shavings and olive oil	£9.50
Glazed heritage goat's cheese, baby beets and cress salad [v]	£8.50
Slow cooked crispy pork belly, celeriac slaw, black pudding apple puree	£8.00
Jerusalem artichoke soup, trompette mushrooms, Winchester cheese [v]	£6.50
Truffled wild mushrooms, grilled garlic rosemary bread, soft hen's egg [v]	£8.00
Spiced squash and quinoa salad, romanesco, pomegranate [v]	£7.00
Gin cured Scottish salmon, beetroot & fennel	£9.50

SIDES

Sweet potato fries	£4.00
Buttered Jersey Royals	£4.00
Wilted kale, garlic and bacon	£4.00
Chantenay glazed carrots	£4.00
Caesar salad	£4.00
Mash	£4.00
Chips, harissa salt	£4.00
Heritage tomato salad	£4.00

FROM THE GRILL

16oz T-Bone	£36.00
16oz Ribeye	£36.00
16oz Chateaubriand to share served with chips and two sauces	£65.00
35oz English Tomahawk to share served with chips and two sauces	£75.00
10oz Ribeye	£27.00
8oz Rump	£16.00
10oz Sirloin	£26.00
Goosnargh chicken breast	£14.50
Salmon	£14.00
Steaks are served with a sauce of your choice; Peppercorn, Béarnaise, Red wine & bone marrow jus, or Garlic Butter	

MAINS

Cumbrian lamb rump, English minted peas, squash fondant potato	£19.00
Aged Limousin burger, charcoal mayonnaise, smoked applewood cheese, chips	£16.00
Goosnargh chicken breast, potato puree and kirsch cherries	£18.00
Sea bass, samphire bacon, crushed Jersey Royals, chive butter sauce	£17.00
Strozzapreti, fresh basil and pine nut pesto, marinated cheese, olives, rocket [v]	£14.00
Minted pea risotto with smoked garlic and crispy onions [v]	£14.00
Braised beef cheek, spring greens, bone marrow crumb	£18.00
Roast cod, mango salad, light-spiced cauliflower	£17.50

DESSERTS

The Allotment – Chocolate soil, choc cherry kirsch mouse, marzipan carrots, strawberry sorbet, baby toffee apples and micro basil mint	£7.50
Chocolate peanut butter cheesecake, crunchy honeycomb and vanilla ice cream	£7.00
Glazed vanilla brulee, Grand Marnier and mint fruit basket	£6.50
Slow cooked pineapple, coconut crumble, grass ice cream	£6.00
Selection of freshly churned ice cream and sorbets	£6.00
Selection of local cheeses from the board, chutney, walnuts, crackers	£9.00
Caramel tart with vanilla ice cream	£7.00



MR COOPER'S
BUTCHER

RETURNING TO
TRADITION, WE HAVE OUR OWN
IN-HOUSE BUTCHER. USING THE
HIGHEST QUALITY OF YORKSHIRE
BLACK ANGUS AND LIMOUSIN
CATTLE, OUR BUTCHER AGES THE
BEEF FOR A MINIMUM OF 28 DAYS
BEFORE SELECTING AND
PREPARING THE VERY
BEST CUTS.

Please advise our staff of any food allergies or restrictions and we will identify suitable dishes for you. Please not that a discretionary 10% service charge will be added to your bill. (V) Denotes vegetarian.

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