



C O P P E R

(Served 4-9pm)

Two Courses £16.95 | Three Courses £19.95

STARTERS

Soup of the day 5 V *

Homemade bread roll

Smoked haddock and bacon chowder 6 *

Sourdough bread

Chefs Scotch egg 6

Piccalilli and watercress salad

Salt baked heritage beetroot salad 6 V GF

Chicory, watercress, orange, walnuts, quinoa and creamed goats cheese

MAINS

Beef Burger 12 *

Milk bun, double patty, chipotle mayonnaise, gem lettuce, beef tomato, slaw and paprika seasoned fries

Add cheese +1 (Cropwell bishop/ Emmental/ Cornish brie)

Add maple bacon +1

Falafel burger 12 V *

Milk bun, tomato and chilli jam, gem lettuce, beef tomato, slaw and paprika seasoned fries

Add cheese +1 (Cropwell bishop/ Emmental/ Cornish brie)

Cod and chips 14

Navigation Beer battered cod fillet, chunky chips, minted mushy peas, pickled onions, tartare sauce

8oz Sirloin steak 17 GF (+3 supplement on two or three course)

Comfit beef tomato, garlic buttered field mushroom, chunky chips and watercress

Add peppercorn sauce +2

Spinach, sweet potato and lentil dhal 13 VE GF

Cumin and turmeric spiced basmati rice

Superfood salad 12 V GF

Kale, quinoa, cranberries, sultanas, feta, toasted almonds, peas, pumpkin seeds, avocado,

soft boiled egg and French dressing

Add chicken +3

Chicken and chorizo 14 GF

Chicken supreme stuffed with chorizo and coriander, chipotle sauce, patatas bravas and lemon aioli

Sides

Olives, bread and oils, paprika seasoned fries, beer battered onion rings, side salad

All 3.95

DESSERTS

Sticky toffee stout pudding 6 V

Toffee sauce, vanilla pod ice cream

Affogato 5 V GF

Vanilla pod ice cream, amaretti biscuits and a double espresso

Add amaretto +4

Salted dark chocolate tart 6 V

Mixed berry compote, Chantilly cream, candied pecans

Cheese board 8 * (+ 2 supplement on two or three course)

Smoked Applewood cheddar, Cornish brie and Cropwell Bishop cheese with our chutney, grapes, celery and crackers