

COPPER ROAST

SERVED FROM 12 PM

SALT BAKED HERITAGE BEETROOT SALAD V GF

CHICORY, WATERCRESS, ORANGE, WALNUTS, QUINOA,
AND CREAMED GOATS CHEESE

CHEF'S SCOTCH EGG

WITH PICALLALI AND WATERCRESS SALAD

SOUP OF THE DAY ★ V

WITH HOMEMADE BREAD ROLL

CHICKEN BREAST

TOPSIDE OF BEEF

NUT ROAST V

ALL SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, STUFFING,
BRAISED RED CABBAGE, HONEY & THYME ROASTED CARROTS, GREENS AND
PROPER GRAVY

STICKY TOFFEE STOUT PUDDING V

TOFFEE SAUCE AND VANILLA ICE CREAM

SALTED DARK CHOCOLATE TART V

MIXED BERRY COMPOTE, CHANTILLY CREAM AND CANDIED PECANS

COPPER AFFOGATO V GF

VANILLA ICE CREAM, AMARETTI BISCUITS AND ESPRESSO

ADD AMARETTO 3.20

2 COURSE £15

3 COURSE £18

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