

SMALL PLATES

Teriyaki Chicken Wings GF 8.25 soy & sesame dressing, Thai salad

Crispy Squid GF 7.75 paprika, spring onions, chilli, aïoli

Devonshire Crab on Toasted Sourdough 10.25 pickled radish, cucumber & chive oil Halloumi Fries v GF 9.25 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam

Vegan Feta Bruschetta ve 6.75 marinated courgette, garden peas, mint, rocket

Burrata v GF 10.25 tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oil

NIBBLES

Small Baked Sourdough v 6.50 extra virgin olive oil & aged balsamic, Netherend Farm butter

Marinated Nocellara Gaeta & Cerignola Olives VE GF 4.00 sun-blushed tomatoes

Padron Peppers ve gf 4.25 olive oil, Maldon sea salt

Roasted Tomato & Red Pepper Hummus ve 5.00 flatbread

SANDWICHES

Beer-battered North Sea Haddock 11.50

lettuce, tartare sauce, on white or brown farmhouse bread

Open Steak Sandwich 12.00 flat-iron steak, toasted sourdough, mushroom & Stilton cream sauce, watercress Crispy Falafel Flatbread ve 11.00 sweet chilli sauce, hummus, sun-blushed tomatoes, rocket, pomegranate & harissa yoghurt

Classic Club Sandwich 11.00 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce, on white or brown farmhouse bread

LARGE PLATES

BURGERS

Two 3oz Beef Rib Patties 15.00 crispy streaky bacon, American cheese, baby gem, gherkin, burger sauce, fries

Roast Portobello Mushroom Miso Burger ve 14.75 plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, fries

Korean Chicken Burger 14.75 kimchi, spicy mayo, slaw, fries

8oz Flat Iron Steak GF 17.50 garlic & shallot butter, rocket, Parmesan, fries Add peppercorn sauce 2.50

Beer-Battered Fish & Triple-cooked Chips GF 16.50 North Sea haddock, pea puree, tartare sauce

Watermelon & Feta Salad ve GF 12.00 red & white quinoa, vegan feta, pickled red onion & mint Add garlic & chilli king prawns GF 5.00 Add grilled lemon & herb chicken breast GF 5.00

Summer Pea & Roasted Courgette Risotto v 12.50 mint, creme fraiche, vegan Parmesan

Grilled Chicken Çaesar Salad 13.50 crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing

Turmeric Roasted Cauliflower Steak ve gf 13.50 spiced potatoes, chimichurri, harissa coconut yoghurt

Devonshire Crab Linguine 16.50 white wine lobster cream, garlic & chilli, baby tomatoes, parsley

SOUVLAKI

Served with flatbread, roast tomato hummus, mixed leaf salad, tzatziki, pickled red onion, pomegranate

Halloumi v 13.50 red pepper, honey & sesame dressing

Harissa Lamb 13.50 mint yoghurt

Lemon & Chilli Chicken 13.50 red pepper

SIDES

Triple-cooked Chips VE GF 5.00

Truffled French Fries GF 6.00

Spiced New Potatoes v GF 5.00 aïoli

Beer-battered Onion Rings ve gf 5.00

Buttered Seasonal Greens v GF 4.75

Crispy Courgette Fries v GF 4.75 aïoli



COPPER CITY

FOOD MENU



V Suitable for vegetarians VE vegan GF gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. SS24PD_PB1

