

# The Copper Horse

## COCKTAILS

8.50

### Raspberry Fizz

*raspberry gin, chambord & prosecco*

### Porn Star Martini

*vodka, passoa, passion fruit & vanilla syrup, lime juice & egg whites*

### Espresso Martini

*shot of espresso, kahlua, vodka & sugar syrup*

### Eton Mess Martini

*chocolate liqueur, strawberry liqueur, baileys, cream, strawberry & chocolate syrup*

### Rhubarb & Ginger Cobbler

*rhubarb & ginger gin, aperol, lemon juice, sugar syrup, rhubarb purée & pineapple juice*

## STARTERS

### Soup of the Day

*(please see our specials board) bread & butter 5.50*

### Creamed Garlic Mushrooms

*Cheddar cheese rarebit 6.75* ♻️

### Deep Fried Breaded Brie

*tomato chutney 7.50*

### Battered Monk Fish Tails

*tartare sauce 8.95*

### Salt & Pepper Mussels

*garlic, chilli, white wine cream & crusty bread 7.50/14.00*

### King Prawns

*toasted sourdough, tomato & chorizo sauce 8.50*

### Deep Fried Chorizo Arancini

*nacho cheese sauce 8.00*

## CLASSIC MAINS

### Confit Belly Pork

*stuffing, crackling, mash, kale, carrot puree, apple sauce & cider gravy 16.00*

### Lamb Shank

*minted gravy, root vegetable mash & greens 17.95*

### Slow Cooked Brisket of Beef

*Yorkshire pudding, mustard mash and baby onion & bacon gravy 15.50*

### Panko Breaded Halloumi Burger

*brioche bun, flat mushroom, tomato chutney, gem lettuce, sweet potato fries & coleslaw 13.00*

### Parmesan Crusted Chicken

*mushroom sauce, sweet potato fries & house salad 15.95*

### Beer Battered Fish & Chips

*mushy peas, tartare sauce & lemon 13.00*

### Mediterranean Vegetable Suet Pie

*vegan gravy & buttered new potatoes 14.50* ♻️

### Wild Mushroom & Spinach Risotto

*shaved parmesan 14.50* ♻️

### Pan Roasted Hake

*chickpea, chorizo & coriander stew 16.50*

### Steak & Ale Pie

*mash & vegetables 15.00*

## GRILLS

OUR STEAKS ARE REARED IN YORKSHIRE & COOKED TO YOUR LIKING IN OUR CHARCOAL OVEN

**8oz Fillet Steak 28.00**

**10oz Sirloin Steak 24.00**

*traditionally served with triple cooked chips, battered onion rings, flat mushroom & roast tomato add*

**Garlic Butter 1.50**

**Blue Cheese Sauce 2.50**

**Peppercorn or Mushroom Sauce 2.00**

**Two Grilled Jumbo Prawns 6.00**

### Beef Burger

*brioche bun, melted Cheddar, bacon, tomato chutney, gem lettuce, red onion, tomato, gherkins, fries & coleslaw 14.50*

### Lamb & Mint Burger

*brioche bun, tzatziki, gem lettuce, fries & coleslaw 17.50*

### Pork Chop

*fondant potato, creamed greens & sage gravy 15.50*

## PUDDINGS

### Sticky Toffee Pudding

*vanilla ice cream & toffee sauce 6.00* ♻️

### Crumble of the Day

*custard, cream or vanilla ice cream 6.00* ♻️  
*(please ask your server for today's variety)*

### Chocolate Brownie

*vanilla ice cream & chocolate sauce 6.00* ♻️

### Mango & Passion Fruit Eton Mess

*7.00*

### White Chocolate Panna Cotta

*Orange curd & shortbread 7.00*

### 2 Scoops of Ice Cream

*choose from vanilla, chocolate, strawberry, lemon meringue, or honeycomb & chocolate sauce 6.00* ♻️

## SIDES

all 2.75

Triple Cooked Chips

Fries

House Salad ♻️

Sweet Potato Fries

Beer Battered Onion Rings

Mash ♻️

Coleslaw

Roasted Vegetables ♻️

♻️ Warm Bread Loaf *garlic butter 1.50*

**CLICK & COLLECT**

PLEASE ASK  
FOR MORE INFORMATION

♻️ Vegetarian ♻️ Vegan (some dishes can be altered please just ask)

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.

**SPECIALS**

PLEASE SEE OUR  
BLACKBOARDS