

The Copper Horse

GLUTEN FREE

Prosecco 7.50

Villa Sandi, Italy, ABV 11% (175ml)

Aperol Spritz 7.95

Aperol, Prosecco & soda water


Forbidden Fruits 7.95

Bombay Sapphire gin, Chambord, raspberries, lime & tonic

Lavender Twist 7.95

Masons lavender gin, sugar syrup & lime juice


Mixed Marinated

Olives 2.80 

Pork Crackling & Apple Sauce 2.50

STARTERS

Creamed Garlic Mushrooms

Cheddar cheese 6.50  


Baked Camembert

bread & tomato chutney 7.75

Prawn & Smoked Salmon

lemon mayo, guacamole & chive oil 7.75

Chicken Liver Parfait

caramelised onion chutney & toast 6.50 

SIDES

all 2.75

Skinny Fries

House Salad

Roasted Vegetables

Sweet Potato Wedges

Dauphinoise Potatoes

Mash

Coleslaw

**SPECIALS
PLEASE SEE OUR
BLACKBOARDS**

GRILLS

8oz Fillet Steak 25.00

10oz Sirloin Steak 20.00

OUR STEAKS ARE REARED IN YORKSHIRE & SUPPLIED BY GLAVES OF BROMPTON BUTCHERS, COOKED IN OUR CHARCOAL OVEN, SERVED WITH SKINNY FRIES, FLAT MUSHROOM AND ROAST VINE TOMATOES

Choice of sauces

Garlic Butter 1.50

Peppercorn 2.00


Mushroom 2.00

Yorkshire Blue Cheese 2.50

7oz Beef Burger

bread roll, melted Yorkshire cheddar, tomato chutney, lettuce, red onion, gherkins, tomato, skinny fries & coleslaw 12.50

10oz Bacon Chop

charred pineapple, flat mushroom, roast vine tomatoes & skinny fries 12.50 

3 Sausages

mash, greens & gravy 12.50 

8oz Pepper Crusted Rump Steak

skinny fries, coleslaw & house salad 16.00
(cooked to your liking)

Chicken Supreme

bacon & pea risotto, greens & leek cream 14.50

FISH

Grilled Cod Fillet

mash, mushy peas & tartare sauce 13.00 

Fish of the Day

please see our specials board (can be taken plain grilled)

Roast Salmon Fillet


tomato & tarragon vinaigrette, roasted vegetables and sweet potato wedges 15.00

EARLY EVENING MENU

MONDAY - SATURDAY
5.00PM - 6.30PM

2 COURSES 15.00

3 COURSES 18.00

Look out for our  symbol on our menu for included dishes!

Please ask to see our terms & conditions

CLASSIC MAINS

all served with vegetables unless stated otherwise

Confit Belly Pork

mash, apple sauce, crackling & cider gravy 15.50


Lamb Shank

minted mash & root vegetable gravy 16.00



Slow Cooked Brisket of Beef

bubble & squeak, Yorkshire pudding, baby onion and bacon gravy 15.00

Parmesan Crusted Chicken



mushroom sauce, sweet potato wedges & house salad 13.50 

Baked Parsnip Risotto


toasted hazelnut, pumpkin seed & Parmesan crumb, grilled goats cheese and tomato salad 12.00  

PUDDINGS

Sticky Toffee Pudding


vanilla ice cream & toffee sauce 6.00  

Chocolate Brownie

chocolate orange ice cream & chocolate sauce 6.50 



Salted Caramel

Eton Mess



raspberries 6.00 

Lemon & Raspberry

Creme Brulee

mixed berries 6.00  



2 Scoops of Ice Cream

choose from vanilla, chocolate orange and strawberry with honeycomb pieces & chocolate sauce 5.50  

Espresso Martini

Stolichnaya vodka, Kahlua, espresso & sugar syrup 7.95

Please inform your server of any dietary requirements or allergens prior to ordering your meal & we will be happy to assist with your choice!

 Vegetarian  Early Evening Menu

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