

MR COOPER'S

SNACKS

Homemade bread, whipped Jersey butter [v]	£4.50	Pork and lovage croquettes smoked apple sauce	£4.50	Homemade garlic and rosemary bread [v]	£4.50
Chargrilled Padron peppers, rosemary salt [v]	£4.50	Chickpea fries	£5.50		

STARTERS

Pan fried scallops, shallot puree, hazelnut and caper crumb	£11.50
Beef carpaccio, pickled baby vegetables, Cornish shavings and olive oil	£9.50
Glazed heritage goat's cheese, baby beets and cress salad [v]	£8.50
Slow cooked crispy pork belly, celeriac slaw, black pudding apple puree	£8.00
Jerusalem artichoke soup, trompette mushrooms, Winchester cheese [v]	£6.50
Truffled wild mushrooms, grilled garlic rosemary bread, soft hen's egg [v]	£8.00
Spiced squash and quinoa salad, romanescos, pomegranate [v]	£7.00
Gin cured Scottish salmon, beetroot & fennel	£9.50

FROM THE GRILL

16oz T-Bone	£36.00
16oz Chateaubriand to share served with chips and two sauces	£65.00
35oz English Tomahawk to share served with chips and two sauces	£75.00
10oz Ribeye	£27.00
8oz Rump	£16.00
10oz Sirloin	£26.00
Goosnargh chicken breast	£14.50
Salmon	£14.00
Steaks are served with a sauce of your choice; Peppercorn, Béarnaise, or Red wine & bone marrow jus	

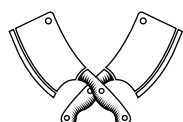
MAINS

Cumbrian lamb rump, English minted peas, squash fondant potato	£19.00
Aged Limousin burger, charcoal mayonnaise, smoked applewood cheese, chips	£16.00
Goosnargh chicken breast, potato puree and kirsch cherries	£18.00
Sea bass, samphire bacon, crushed Jersey Royals, chive butter sauce	£17.00
Strozzapreti, fresh basil and pine nut pesto, marinated cheese, olives, rocket [v]	£14.00
Minted pea risotto with smoked garlic and crispy onions [v]	£14.00
Braised beef cheek, spring greens, bone marrow crumb	£18.00
Roast cod, mango salad, light-spiced cauliflower	£17.50

SIDES

Sweet potato fries	£4.00
Buttered Jersey Royals	£4.00
Wilted kale, garlic and bacon	£4.00
Chantenay glazed carrots	£4.00
Caesar salad	£4.00
Mash	£4.00
Chips, harissa salt	£4.00
Heritage tomato salad	£4.00

A CUT ABOVE



MR COOPER'S
BUTCHER

RETURNING TO TRADITION, WE HAVE OUR OWN IN-HOUSE BUTCHER. USING THE HIGHEST QUALITY OF YORKSHIRE BLACK ANGUS AND LIMOUSIN CATTLE, OUR BUTCHER AGES THE BEEF FOR A MINIMUM OF 28 DAYS BEFORE SELECTING AND PREPARING THE VERY BEST CUTS.

DESSERTS

The Allotment – Chocolate soil, choc cherry kirsch mousse, marzipan carrots, strawberry sorbet, baby toffee apples and micro basil mint	£7.50
Chocolate peanut butter cheesecake, crunchy honeycomb and vanilla ice cream	£7.00
Glazed vanilla brulee, Grand Marnier and mint fruit basket	£6.50
Slow cooked pineapple, coconut crumble, grass ice cream	£6.00
Selection of freshly churned ice cream and sorbets	£6.00
Selection of local cheeses from the board, chutney, walnuts, crackers	£9.00
Caramel tart with vanilla ice cream	£7.00

Please advise our staff of any food allergies or restrictions and we will identify suitable dishes for you. Please note that a discretionary 10% service charge will be added to your bill. (V) Denotes vegetarian.

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