

The Copper Horse

WELCOME

Warm Crusty Bread
& Garlic Butter 🍷

NIBBLES

Chicken & Chorizo
Sausage Rolls

Mixed Marinated Olives 🍷

Pork Crackling
& Apple Sauce

one for 2.50 / three for 6.00

STARTERS

Soup of the Day
bread & butter 5.00 🍷

Chicken Liver Parfait
pear chutney, watercress & toast 6.00 🍷

Creamed Garlic Mushrooms
Cheddar cheese rarebit 6.50 🍷

Baked Camembert
garlic & rosemary focaccia and
tomato chutney 7.50

Beer Battered Fish Goujons
tartare sauce & lemon 6.50 / 11.00
(if taken as a Main with triple cooked
chips & house salad)

Prawn & Smoked Salmon
lemon mayo, guacamole & chive oil 7.50

Blue Cheese Risotto Balls
red pepper dip & watercress 6.00 🍷

SIDES

all 2.50

Triple Cooked Chips

Sweet Potato Wedges 🍷

House Salad 🍷

Roasted Vegetables 🍷

Beer Battered Onion Rings

Mash 🍷

Dauphinoise Potatoes

Warm Crusty Bread
& Garlic Butter 🍷

SPECIALS

PLEASE SEE OUR
BLACKBOARDS

GRILLS

ALL OUR STEAKS ARE SOURCED IN YORKSHIRE
& AGED FOR 35 DAYS, SERVED WITH TRIPLE COOKED CHIPS,
PORTOBELLO MUSHROOM, ROAST VINE TOMATO
& HOUSE SALAD

8oz Fillet Steak 25.00

10oz Sirloin 20.00

8oz Rump 16.00

Add one of the following for 2.00
Peppercorn or Dianne Sauce
or Melted Yorkshire Blue Cheese

Lamb Rump

root vegetable mash, wilted greens, dauphinoise potatoes
& minted gravy (served pink) 18.00

Steak Burger

Fountains Gold Cheddar, brioche bun, tomato,
lettuce, gherkins, tomato chutney, triple cooked chips
& house salad 12.00

10oz Bacon Chop

roast pineapple, Portobello mushroom,
roast vine tomato & triple cooked chips 12.50 🍷

Cumberland Sausage Ring

mustard mash, wilted greens, onion rings & gravy 11.00 🍷

Garlic & Thyme Marinated Chicken Breast

lemon mayo, salsa verde, triple cooked chips
& house salad 14.00

FISH

Beer Battered Fish & Chips

mushy peas & tartare sauce 12.75 🍷

Cajun Salmon

sweet potato wedges, charred corn,
lime & coriander yoghurt 15.00

Whole Baked Plaice

tomato & tarragon butter, triple cooked chips
& house salad (served whole on the bone) 16.00

Salmon Fishcakes

lemon & dill cream, wilted greens
and triple cooked chips 12.00 🍷

Fish of the Day

please see our specials blackboard

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!

*Terms & Conditions Apply

CLASSIC MAINS

all served with vegetables unless
stated otherwise

12hr Slow Roast Duck

confit leg, dauphinoise potatoes
& orange sauce 17.00

Confit Belly Pork

crispy stuffing ball, mash, apple sauce,
crackling & cider gravy 15.00

Slow Braised Lamb Shank

minted mash & root vegetable gravy 16.00

Steak & Yorkshire Ale Pie

mash & a jug of gravy 14.00

Parmesan Crusted Chicken

mushroom sauce, triple cooked chips &
house salad 13.00 🍷

Panko Breaded Halloumi Burger

brioche bun, Portobello mushroom,
tomato, lettuce, gherkins, tomato chutney,
sweet potato wedges & house salad

11.00 🍷

Leek, Broccoli & Potato Bake

parmesan cream

12.00 🍷

PUDDINGS

Sticky Toffee Pudding

vanilla ice cream & toffee sauce 6.00 🍷

Chocolate Brownie

cherry ice cream & chocolate sauce 6.00 🍷

Salted Caramel Eton Mess

raspberries 6.00 🍷

Crumble of the Day

custard, cream or vanilla ice cream 5.50 🍷

Lemon & Raspberry Baked Alaska

lemon curd & berries 6.50 🍷

Vanilla Creme Brulee

shortbread 6.00 🍷

2 Scoops of Ice Cream

choose from Vanilla, Lemon Meringue,
Cherry, Chocolate and Strawberry, served
with honeycomb pieces & chocolate sauce

5.00 🍷

CHEESE

Ask to see our cheese blackboard for
today's selection, served with celery,
biscuits, grapes & chutney

Two for 6.00/three for 8.00

PLEASE ASK ABOUT OR
SUNDAY MENU
SERVED EVERY SUNDAY
12.00 – 8.00PM

🍷 Vegetarian 🍷 Early Evening Menu

All of 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.