

# The Copper Horse

## GLUTEN FREE

### WELCOME

Complimentary  
Warm Bread Roll &  
Garlic Butter 🍷

### NIBBLES

Mixed Marinated  
Olives 🍷

Pork Crackling  
& Apple Sauce

2.50 each

### STARTERS

Soup of the Day  
bread & butter 5.00 🍷

Chicken Liver Parfait  
pear chutney, watercress  
& toasts 6.00 🍷

Creamed  
Garlic Mushrooms  
Cheddar cheese 6.50 🍷 🍷

Baked Camembert  
bread & tomato chutney 7.50

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

### SIDES

all 2.00

Skinny Fries 🍷

Sweet Potato Wedges 🍷

House Salad 🍷

Roasted Vegetables 🍷

Mash 🍷

Dauphinoise Potatoes

Warm Bread Roll  
& Garlic Butter 🍷

**SPECIALS**  
PLEASE SEE OUR  
BLACKBOARDS

### GRILLS

ALL OUR STEAKS ARE SOURCED IN YORKSHIRE &  
AGED FOR 35 DAYS, SERVED WITH SKINNY FRIES,  
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, bread roll, tomato, lettuce,  
gherkins, tomato chutney, skinny fries & house salad 12.00

10oz Bacon Chop  
roast pineapple, Portobello mushroom,  
roast vine tomato & skinny fries 12.50 🍷

3 Sausages  
mustard mash, wilted greens & gravy 11.00 🍷

Garlic & Thyme Marinated Chicken Breast  
lemon mayo, salsa verde, skinny fries & house salad 14.00

### FISH

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

Whole Baked Plaice  
tomato & tarragon butter, skinny fries & house salad  
(served whole on the bone) 16.00

Grilled Cod Fillet  
mash, mushy peas & tartare sauce 12.75 🍷

### 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  
mash, apple sauce,  
crackling & cider gravy 15.00

Slow Braised Lamb Shank  
minted mash &  
root vegetable gravy 16.00

Parmesan Crusted  
Chicken  
mushroom sauce, skinny fries  
& house salad 13.00 🍷

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 🍷

Lemon & Raspberry  
Baked Alaska  
lemon curd & berries 6.50 🍷

Vanilla Creme Brulee  
6.00 🍷 🍷

2 Scoops of Ice Cream  
choose from Vanilla, Lemon Meringue,  
Cherry, Chocolate and Strawberry,  
served with honeycomb pieces  
& chocolate sauce 5.00 🍷 🍷

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

🍷 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.