



# RESTAURANT MENU

SANDWICHES

Cheese & pickle (V)  
served with Crisps & Salad

Honey roasted ham  
with Homemade Piccalilli Served with Crisps & Salad

Tuna mayo  
with Red Onion and Cucumber Served with Crisps and Side Salad

Falafel wrap with fries (VG) (V)  
Mini falafel balls with Grated Carrot, Hummus, Pomegranate and Rocket

Chicken club sandwiches with fries  
Toasted triple Decker Bloomer Bread with Crispy Bacon, Chicken Strips and Egg Mayonnaise with Lettuce, Tomato and Fries.

SOUP

Freshly made Soup of the day (VG) (V)  
with crusty bread & butter

LITTLE BITES

Any 3 for 16.95  
served with crusty ciabatta  
Individual prices £6.95

Chargrilled jerk chicken wings

Beef meatball with spiced tomato sauce

Patavas bravas with garlic mayo (V) (GF)

Chicken teriyaki skewers

Calamari with garlic aioli

Pan fried chorizo & red onion with red wine reduction

Hummus with paprika (VG) (V) (GF)

Falafel balls with sweet chilli dip (VG) (GF) (V)

Chicken balls sweet chilli dip

Scampi with lemon mayo

Ciabatta & oils

PIZZA, PASTA & SALAD

12" Classic homemade stone baked pizza  
Choice of Margarita or Pepperoni

Spaghetti carbonara  
Crispy Bacon, free range egg & cream and parmesan shaving

Creamy wild mushroom and truffle oil tagliatelle (V)  
Wild mushroom with Sharpe Blue Cheese Sauces Topped with Parmesan

Spaghetti Bolognese  
Slow cooked beef ragu, tomato with Grated Parmesan

Spaghetti Arrabiatta (V)  
Optional gluten free & vegan  
Rich tomato sauce spiced with chilli flakes, sliced pepper topped with parmesan

Italian Caesar salad (V)  
Baby Gem Lettuce, herby Croutons, Anchovies, and Boiled Egg & Parmesan Shavings

Mediterranean Greek salad (GF) (V)  
Olives, Cucumber, Cherry Tomatoes, red onion, Feta Cheese & Honey Mustard dressing.

Add chicken £4.95

Add salmon £6.95

GRILL

All our grills comes with chargrilled Tomato, Mushroom & any two sides/sauces

Chargrilled 8oz pork chop cutlet (GF)

8oz British sirloin steak (GF)

8oz Gammon steak (GF)

Argentine Chimichurri boneless chicken thighs (GF)

Cajun salmon fillet (GF)

Copthorne Mix grill  
2x grilled sausage, 4oz gammon steak, 4oz rump steak

BAR FAVOURITES

Copthorne 8oz beef burger  
Bacon & Cheese with Coleslaw, Relish, Onion Rings & Fries

Spicy Coated Chicken burger  
Hash Brown & Cheese with Relish, Onion Rings, Coleslaw & Fries

Moving Mountain  
Vegan cheese burger (VG)  
Relish and Fries and onion rings

Freshly beer battered Fish & chips  
with Mushy Peas & Tartar Sauce, slice lemon wedge with chunky chips

Lightly spice Chicken tikka curry  
with Basmati Rice, coriander Naan bread, Poppadum & Mango Chutney

10 Roulette wings challenge  
Try the Copthorne challenge if you dare  
flavours range too are:  
Plain Jane | Sweet BBQ | Sweet Chilli  
Yea man jerk sauce OMG THAT'S HOT!!!!

Copthorne Fully Loaded Nachos (GF) (V)  
with nacho cheese sauces, Guacamole, Sour Cream, Tomato Relish and Jalapeno

Optional: Beef Chilli

Beef lasagne  
Slow cooked ragu, béchamel, tomato with Fresh Mixed Salad & Crusty Garlic Bread

Vegan Mediterranean tart (VG) (V)  
Crisp basil & maize pastry case filled with a base of slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onions & cherry tomatoes With Mix Salad & Honey Mustard Dressing

SIDES

Chips(VG) (V) (GF)  
Chunky, fries or sweet potato

Creamy Spring onion mash (V) (GF)

Mix grilled veg (VG) (V) (GF)

Mix salad  
Mixed leaves, red onion, cherry tomato and honey mustard dressing

Dauphinoise potato (V) (GF)

Garlic bread or Cheesy Garlic bread

Onion rings

ALLERGENS

Please advise your server if you have a specific allergy or special dietary requirement. We are happy to provide additional information regarding our menu items to assist with your choice. Menu items may vary depending on seasonal variation or market availability, so check your allergen information on each visit.

SAUCES

Peppercorn sauce | Diane sauce  
Red wine gravy | Béarnaise sauce

£2.95

DESSERT

Trio of ice cream  
Scoop of Chocolate/ vanilla & strawberry ice-cream with white chocolate sprinkles

Trillionaires tart (GF, VE)  
with chocolate sauce

Glazed Crème Brulee  
with homemade shortbread

Chocolate brownie  
with vanilla ice cream and chocolate sauce

Sticky toffee pudding  
with vanilla ice cream and toffee sauce

