

## While You Wait

Nibble while you browse... designed to be shared!

### OLIVES

Mezcal & lime - £5.50 VG / NGC

### GARLIC BAGUETTE (serves 2-4)

Tomato & basil sauce, pesto dip & cheese sauce - £16 V

### BRULÉED CAMEMBERT (serves 2-4)

Whole Camembert, served in piping hot bread, crackers, honeycomb, grape chutney, bee pollen, salted honey, grapes - £17 V / NGC

## Small Plates

### CRISPY MUSHROOM FLOWERS

Sesame dip - £8.50 VG / NGC

### SALT & CHILLI CHICKEN

Smoked garlic sauce - £9 NGC

### HOISIN SHORT RIB BAO BUN

Pickled radish, sesame dip - £10.50

### CHARGRILLED PRAWNS

Satay dipping sauce, peanut crumb - £8.50 NGC\*


### HUMMUS

Crispy chickpeas, chilli oil, charred focaccia - £8.50 VG / NGC\*


## The team recommends...

## Sunday Sippers

### COPPER'S BLOODY MARY

 Hair of the Dog  
Bacon-washed Mezcal, Big Tom, Worcester Sauce, Chilli, Tajin - £12.50

### MANGO TO MEXICO

 Sweetness & Spice make the Hangover Nice  
Chilli El Jimador, Cointreau, Mango, Honey, Lime, Tajin - £12

### MIMOSA

 A Classy Classic  
Prosecco & Orange juice - £7

### FIVE RAVENS

 Pinot Noir | Romania  
£4.65 / £6.50 / £9.15 / £27

### CAPE WILD

 Shiraz | South Africa  
£5.25 / £7.15 / £10 / £30



## The Star of the Show

### Sharing Roast for 2

#### ROAST RUMP OF BEEF (500g)

Roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce  
£40 NGC\*

#### HALF ROAST CHICKEN

Roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce  
£32 NGC\*

#### VEGGIE WELLINGTON

Roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce  
£26 VG / NGC\*

### "I don't want to share"

#### ROAST RUMP OF BEEF

Roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce  
£20 NGC\*

#### VEGGIE WELLINGTON

Roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce  
£13.50 VG / NGC\*

V Vegetarian VG Vegan NGC Non-Gluten Containing

\* Dish can be modified to suit respective diet (eg VG\* can be made Vegan)

Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances, please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.

## Sides Bar

### Classic Sides

#### FRIES

Duo of dips - £4.50 VG / NGC

#### SALT & VINEGAR 'SHAKE YOUR OWN' CHIPS

£7.50 VG / NGC\*

#### HALLOUMI FRIES

Pomegranate & mint- £8 NGC

### Signature Sides

#### ONION PETALS

Crème fraiche - £8 VG\* / NGC

#### GREEN BEAN 'FRENCH FRIES'

Tempura green beans  
with smoked garlic dip - £6.50 VG / NGC

#### SMACKED CUCUMBER

Sesame dressing - £6.50 VG / NGC

## Desserts

### BAO BUN ICE CREAM SANDWICH

Vanilla ice cream, strawberry compote, pistachio sauce - £6.50 V / VG\*

### CHOCOLATE FONDANT


Vanilla crème fraiche, pink chocolate sauce, popping candy - £8.50 V

### BANANA SURPRISE


Vanilla ice cream, banana ice cream, dulce de leche, torched banana - £8.50 V / VG\* / NGC

## No Room? No problem! Dessert Cocktails


### MISO CARAMEL ESPRESSO MARTINI

 Yummy-Umami  
Absolut Vanilla, Kahlua, Miso, Caramel, Coffee - £12.50

### BANANA BALL

 Banana!  
A clarified banana rum soda consisting of Dead Man's Fingers Banana, Banane, Caramel & Soda - £12

### FRENCH DAIRY QUEEN

 Creamy French Martini  
Ciroc Red Berry, Chambord, Wild Strawberry Syrup, Milk, Cream - £12.50