

COPPERGATE KITCHEN

BY

Fenwick

BREAKFAST

Monday – Saturday: 9am – 11.30am, Sunday: 10.30am – 12pm

Croissant with butter & strawberry jam (V)	4	Cacklebean 3 egg omelette (V)	10
Pain au raisin (V)	3.75	<i>With a choice of: Ham & Gruyere, smoked salmon & herbs, mature Cheddar & tomato.</i>	
Pain au chocolat (V)	3.75	Cacklebean eggs on toast (V)	6.5
Almond croissant (V)	4.5	<i>With a choice of scrambled, fried or poached.</i>	
Cheese scone with butter (V)	4	With grilled bacon	9
Fruit or plain scone with clotted cream & jam (V)	4.5	With smoked salmon	11
Toast selection (V)	4	Eggs Benedict	11
<i>Selection of artisan bread, served with jam & butter. Wheat free alternative available upon request.</i>		<i>Toasted English muffin, sliced ham, Cacklebean poached eggs, hollandaise sauce.</i>	
Grilled bacon or sausage bap	6.5	Eggs Royale	12.5
Add a Cacklebean fried egg	1.75	<i>Toasted English muffin, smoked salmon, Cacklebean poached eggs, hollandaise sauce.</i>	
English breakfast	11.5	Eggs Florentine (V)	10.5
<i>Sausage, grilled bacon, tomato, mushroom, baked beans, 2 Cacklebean eggs – choice of fried, scrambled or poached & a slice of toast & butter.</i>		<i>Toasted English muffin, steamed spinach, Cacklebean poached eggs, hollandaise sauce.</i>	
Vegetarian breakfast (V)	11	Granola, coconut yoghurt & berries (PB,WF)	6.5
<i>Vegetarian sausage, tomato, mushroom, spinach, baked beans, 2 Cacklebean eggs – choice of fried, scrambled or poached & a slice of toast & butter.</i>		Crushed avocado, lime & chilli on toast (PB) ..	10
Add an additional slice of toast & butter to an English or Vegetarian Breakfast	1.5	With 2 poached Cacklebean eggs (V)	11.75

LUNCH

Monday – Saturday: 11.30am – 5.30pm, Sunday: 11.30am – 4pm
Last orders Monday – Saturday 4.30pm, Sunday 3.30pm

SNACKS & LIGHT BITES

Vegetable crisps (PB,WF)	4
Marinated Gordal olives (PB,WF)	4
Smoked almonds (PB,WF)	4
Bread selection served with salted butter (V)	4
Aberdeenshire smoked salmon	14
<i>With soda bread, pickled cucumber & lemon.</i>	
Squash houmous with seasonal vegetables (PB,WF)	9.5
Crushed avocado, lime & chilli on toast (PB) ..	10
With 2 poached Cacklebean eggs (V)	11.75
Coppergate Kitchen cheeseboard	12
<i>3 artisanal British cheeses served with Peter's Yard crackers, chutney, celery & pickled walnut.</i>	
Cheese scone with butter (V)	4
Fruit or plain scone with clotted cream & jam (V)	4.5

SANDWICHES

All of the items below are served with a choice of French fries or mixed salad

Club sandwich	13.5
<i>Chicken, egg, grilled bacon, lettuce, tomato.</i>	
Croque Monsieur	12
<i>Ham, Gruyere cheese & wholegrain mustard.</i>	
Add a Cacklebean fried egg	1.75
Grilled cheese sandwich (V)	11.75
<i>Cheddar & Gruyere with onion marmalade.</i>	
Black Angus beef burger	15
<i>With melted cheese, gherkins, red onion, tomato.</i>	
Add a Cacklebean fried egg	1.75
Add grilled bacon	2.5
Steak sandwich	15.5
<i>Sirloin steak, peppercorn mayonnaise, watercress, shallots, horseradish.</i>	
Add a Cacklebean fried egg	1.75

LARGE PLATES

Grilled sirloin steak	21.5
<i>With French fries, watercress & shallot salad.</i>	
Add a sauce: Hollandaise, Bearnaise, peppercorn sauce, beef sauce or Salsa verde	1.5
Luxury fish pie	20.5
<i>Salmon, halibut & langoustine with a mixed leaf salad.</i>	
Chickpea, potato & almond masala (PB,WF)	16.5
<i>With basmati rice & coriander.</i>	
With grilled chicken (WF)	19.5
Chicken Milanese	17.5
<i>With a rocket & Parmesan salad, romesco sauce.</i>	
Coppergate Kitchen fish & chips	16.5
<i>With triple cooked chips, mushy peas & tartare sauce.</i>	
Braised leek, goat's cheese & tarragon tart (V)	15
<i>With a mixed leaf salad.</i>	

SALADS

	Small/Main
Caesar salad	11.5 / 17
<i>Romaine lettuce, anchovies, Parmesan, croutons, caesar dressing.</i>	
With grilled chicken	14.5 / 19
With Atlantic prawns	16 / 22.5
Chopped salad (V)	9.5 / 15.5
<i>Cucumber, tomato, radish, golden beetroot, chicory, lettuce, avocado, boiled Cacklebean egg.</i>	
With grilled chicken	12.5 / 18.5
With Atlantic prawns	13.5 / 21
Squash salad (V)	10.5 / 15.5
<i>Grilled radicchio, pumpkin seeds & parsley.</i>	
With goat's cheese (V,WF)	12 / 17

SIDE DISHES

French fries (V)	4.5
Mixed leaf salad (PB,WF)	4.5
Steamed spinach (PB,WF)	4.5
Tenderstem broccoli with maple-roasted paprika hazelnuts (PB,WF)	4.5
Gran Levanto & truffle fries (V)	5.5

AFTERNOON TEA

Served daily from 2.00pm until close Monday – Sunday

CHAMPAGNE AFTERNOON TEA35 per person
Traditional Afternoon tea served with a glass of Sophie Baron Grand Réserve Brut NV

TRADITIONAL AFTERNOON TEA 21.5 per person
Served with a pot of tea

SELECTION OF FRESHLY CUT FINGER SANDWICHES
*Smoked salmon, crème fraîche & dill
Egg mayonnaise & watercress (V)
Cucumber, cream cheese & mint (V)*

2 SCONES
with Cornish clotted cream & jam

SELECTION OF 4 HANDMADE PASTRIES

CREAM TEA 10.5 per person
Served with a pot of tea
2 scones with Cornish clotted cream & jam

CAKES & DESSERTS

Passionfruit opera cake	6.5	Carrot & walnut cake (V)	6.25
Hazelnut & caramel finger	6.5	Chocolate brownie with vanilla ice cream (V)	5.5
Basque cheesecake with seasonal fruit compote (V)	6.75	Affogato (V,WF)	6
Victoria sponge (V)	6.25	Pear, chocolate & almond tart (V)	6
Rice pudding brulee, served chilled with orange & almonds (VE,WF)	6.5	Ice cream (V, WF) & sorbet (PB, WF)	
Orange & polenta cake (WF)	5.75	2 scoops	4
		3 scoops	5.5

(V) Vegetarian (PB) Plant-based (WF) Wheat free

Food Allergies, Intolerances & Special Dietary Requirements

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 12.5% service charge will be added to your bill, which 100% is shared equitably between our colleagues.