

COPPERGATE KITCHEN

BY

Fenwick

SET MENU

2 COURSES £20

3 COURSES £25

STARTERS

Courgette, pea & basil soup (VE)

Watermelon, feta & mint salad with balsamic vinegar dressing (V, WF)

Grilled salmon & seasonal vegetables with teriyaki dressing, sesame & chilli (WF)

MAINS

Grilled chicken, lemon & sage skewer with quinoa tabbouleh & rose harissa yoghurt (WF)

Smoked haddock & salmon fishcakes with creamed spinach

Risotto Verde with rocket & Gran Levanto (V, WF)

Roast sirloin of beef or nut roast with Yorkshire pudding (available on Sunday only)

ADD A SIDE FOR £4.5

French fries (V)

Mixed leaf salad (VE, WF)

Steamed spinach (VE, WF)

Tender stem broccoli with hazelnuts (VE, WF)

DESSERTS

Eton mess (WF, V)

Basque cheesecake with seasonal fruit compote

British cheese plate

(V) Suitable for vegetarians (VE) Suitable for vegans (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.