

Light Bites Light Bites

Homemade Soup of the Day £5.95

Served with a Warm Rustic Ciabatta and Butter
GF and VEGAN Options Available

Homemade Pasties £8.95

All served with Real Ale Chutney, a Salad Garnish and a handful of Chips
Choose from;
Beef, Onion and Potato
Taw Valley Tasty Cheddar Cheese and Onion

Traditional Ploughman's £10.50

All served with a Salad, Caramelised Onion Chutney, Pickled Onions,
Homemade Coleslaw and a Warm Rustic Ciabatta and Butter

Choose from;
Taw Valley Tasty Cheddar Cheese
Home Cooked Ham
Stilton

Why not have a Mixed Ploughman's for £12.50?

GF When served with a Gluten Free Bread Roll

Fresh Sandwiches

All served with a Salad Garnish and Hand Cooked Crisps on your choice
of Locally Made White or Wholemeal Bread
Taw Valley Tasty Cheddar Cheese and Caramelised Onion Chutney £5.50
Home Cooked Ham and Sliced Tomato £6.00

Tuna Mayonnaise £5.50

Open Prawn in a Marie Rose Sauce £7.00

GF When served with Gluten Free Bread

Grilled Open Ciabattas

All served with a Salad Garnish and Hand Cooked Crisps
Taw Valley Tasty Cheddar Cheese and Onion OR Tomato £6.50
Home Cooked Ham and Taw Valley Tasty Cheddar Cheese £7.00

Bacon, Brie and Cranberry Sauce £8.50

Pork Sausage and Fried Onion £8.50

GF When served with a Gluten Free Bread Roll

Homemade Omelettes £11.50

All served with a Salad, Homemade Coleslaw and a handful of Chips

Choose from;
Taw Valley Tasty Cheddar Cheese
Home Cooked Ham
Sliced Mushrooms

GF

We cannot guarantee any of our meals are free from peanut or nut derivatives. Although we are very careful to remove bones some small bones may be present in our fish and chicken dishes. GF denotes our Gluten Free dishes. VEGAN dishes are denoted. If you have any other dietary conditions or allergies please ask a member of staff for advice regarding the content of our dishes before ordering. Where possible we try to source our ingredients locally.

Lunchtime Main Meals

Grills

All served with Chips, Peas, Beer Battered Onion Rings, a Tomato and a Flat Mushroom

All GF When served with Raw Onion Rings

Sirloin Steak £16.50 GF

Rump Steak £15.50 GF

Gammon Topped with a Fried Egg and Pineapple £14.95
GF

Why not add a Homemade Peppercorn or Homemade Stilton Sauce to your Grill for £2.25?

The Homemade Cobley Burger £13.50

A Homemade Beef Burger in a Floured Bap with Mushrooms, Beer Battered Onion Rings and Bacon and then smothered in Melted Taw Valley Tasty Cheddar Cheese served with Chips, Salad and Homemade Coleslaw

The Cobley Brunch £11.95

Pork Sausage, Bacon, Fried Egg, Tomato, Flat Mushroom, Black Pudding, Baked Beans and a Hash Brown

Homemade Pies £10.95

All served with Chips and Peas

Choose from;

Steak and Kidney with a Jug of Gravy

Steak and Ale with a Jug of Gravy

Chicken, Ham, Leek and Tarragon

Gluten Free Pies Available – Please ask when ordering

Suet Puddings £10.95

All topped with Homemade Gravy and served with Mashed Potato and Today's Vegetables

Choose from; Steak and Kidney OR Lamb and Mint

Lunchtime Main Meals

The Copley Favourites

Beef Lasagne served with a Salad and Homemade Garlic Bread £11.95

Homemade Cottage Pie served with Today's Vegetables and Homemade Gravy £11.95

Lambs Liver in a Rich Onion Gravy topped with Bacon and served with Mashed Potato and Today's Vegetables £12.50

Home Cooked Ham served with a Brace of Eggs, Chips and a Pot of Tomato Chutney £10.25 GF

Homemade Creamy Chicken Curry served with Rice, Peas, a Pot of Mango Chutney and a Nann Bread £11.50 GF When served without the Nann Bread

Fish Dishes

Battered Cod served with Chips, Homemade Mushy Peas and a Wedge of Lemon £11.95 Why not ask to have Cod Baked with Butter and Seasoned with Black Pepper instead? GF

Breaded Wholetail Scampi served with Chips, Peas and a Wedge of Lemon £11.95

Breaded Plaice served with Chips, Peas and a Wedge of Lemon £10.95

Fishcakes £10.95

All served with Chips, Salad and a Wedge of Lemon

Choose From;

Thai Cod and Prawn GF

Smoked Haddock and Mozzarella GF

Vegetarian and Vegan Dishes

Chick Pea and Spinach Pie served with Chips and Salad £13.95 VEGAN

Homemade Sweet Potato and Spinach Curry served with Rice, Peas and a Pot of Mango Chutney £11.50 VEGAN and GF

Butternut Squash and Goats Cheese Lasagne served with Salad and Homemade Garlic Bread £12.50

Mediterranean Vegetable Risotto served with a Nann Bread £10.95

Quinoa, Beetroot and Edamame Rosti served with Chips and Salad £12.50 VEGAN and GF

We cannot guarantee any of our meals are free from peanut or nut derivatives. Although we are very careful to remove bones some small bones may be present in our fish and chicken dishes. GF denotes our Gluten Free dishes. VEGAN dishes are denoted. If you have any other dietary conditions or allergies please ask a member of staff for advice regarding the content of our dishes before ordering. Where possible we try to source our ingredients locally.

Smaller Appetites Menu

Smaller Appetites Menu

Jumbo Breaded Cod Fish Finger served with Chips and Baked Beans

Smoked Haddock and Mozzarella Fishcake served with Chips and Peas GF

Thai Cod and Prawn Fishcake served with Chips and Peas GF

Tempura Battered Chicken Chunks served with Chips and Peas

Southern Fried Chicken Breast served with Chips and Peas

Jumbo Pork Sausage served with Mashed Potato and Baked Beans

Home Cooked Ham, Egg and Chips GF

Homemade Cottage Pie served with Peas and Carrots

Beef Lasagne served with a Handful of Chips

Steak Pasty served with a Handful of Chips and Tomato Sauce

Homemade Beef Burger in a Floured Bap served with Chips and a Salad Garnish

Why not add Taw Valley Tasty Cheddar Cheese for an extra 60p?

Cheese and Tomato Pizza served with a Handful of Chips and a Salad Garnish

All £7.95

We cannot guarantee any of our meals are free from peanut or nut derivatives. Although we are very careful to remove bones some small bones may be present in our fish and chicken dishes. GF denotes our Gluten Free dishes. VEGAN dishes are denoted. If you have any other dietary conditions or allergies please ask a member of staff for advice regarding the content of our dishes before ordering. Where possible we try to source our ingredients locally.