

# Starters

**Homemade Vegetable Soup served with a Warm White Cottage Roll and Butter**

**Homemade Tomato and Basil Soup served with a Warm White Cottage Roll and Butter**

**VEGAN and GF When served with a Gluten Free Bread Roll**

**Homemade Creamed Leek and Cauliflower Cheese Soup served with a Warm White Cottage Roll and Butter**

**Homemade Brie Pastries served with Cranberry Sauce and a Salad Garnish**

**Warm Nachos Covered in Tomato Salsa and Melted Taw Valley Tasty Cheddar Cheese Topped with a Sour Cream and Chive Sauce**

**Whitebait served with Brown Bread and Butter and a Wedge of Lemon**

**GF When served with Gluten Free Bread**

**Prawns in a Marie Rose Sauce served on a Bed of Green Leaves with Brown Bread and Butter and a Wedge of Lemon**

**GF When served with Gluten Free Bread**

**Crispy Duck Spring Rolls served with Hoi Sin Sauce and a Salad Garnish**

**Breaded Garlic Mushrooms served with Garlic Mayonnaise and a Salad Garnish**

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.

# Starters

# Meat Dishes

## 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 GF

Rump Steak GF

Gammon Topped with a Fried Egg and Pineapple GF

The Copley Mixed Grill topped with a Fried Egg GF

Pork Steak, Lamb Chop, Gammon Steak, Rump Steak, Sausage, Liver and Kidney GF When served without a sausage

Why not add a Homemade Peppercorn, Homemade Wholegrain Mustard or Homemade Stilton Sauce to your Grill for?

Full Rack of Ribs Smothered in BBQ Sauce served with Chips and Homemade Coleslaw GF

## The Homemade Copley Burger

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

## Homemade Pies

Steak and Kidney

Steak and Mushroom

Chicken and Mushroom

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# Meat Dishes

**Chicken, Ham, Leek and Tarragon  
All served with Chips and Peas**

**Suet Puddings**

**Steak and Kidney**

**Lamb and Mint Suet**

**All topped with Homemade Gravy and served with  
Mashed Potato and Vegetables**

**Beef Lasagne served with a Salad and Homemade Garlic  
Bread**

**Homemade Cottage Pie served with Vegetables and  
Homemade Gravy**

**Lambshank Drizzled in a Homemade Red Wine and  
Rosemary Sauce served with New Potatoes and  
Vegetables**

**Lambs Liver in a Rich Onion Gravy topped with Bacon  
and served with Mashed Potato and Vegetables**

**Home Cooked Ham served with a Brace of Eggs, Chips  
and a Pot of Tomato Chutney [GF](#)**

**Home Cooked Ham topped with Pineapple and served  
with a Pot of Real Ale Chutney, Salad, Homemade  
Coleslaw and your choice of New Potatoes OR Chips [GF](#)**

**Homemade Duck and Cherry Pie served with New  
Potatoes and Vegetables**

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# Meat Dishes Meat Dishes

**½ Duck Drizzled in a Homemade Orange Sauce and served with New Potatoes and Vegetables [GF](#)**

**Homemade Creamy Chicken Curry served with Rice, Peas, a Pot of Mango Chutney and a Poppodom [GF](#)  
When served without a Poppodom**

**Chicken Breast Wrapped in Bacon, smothered in Mozzarella and Taw Valley Tasty Cheddar Cheese and drizzled with BBQ Sauce served with Chips, Salad and Homemade Coleslaw [GF](#)**

**Cajun Chicken served with Chips, Salad and Homemade Coleslaw [GF](#)**

**Southern Fried Chicken Breasts served with Chips, Salad and Homemade Coleslaw**

**Spicy Chicken Enchiladas served with a Handful of Chips and a Salad**

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# Fish Dishes Fish Dishes

**Hand Battered Cod served with Chips, Homemade Mushy Peas and a Wedge of Lemon**

**Why not ask to have Cod Baked with Butter and Seasoned with Black Pepper instead? GF**

**Breaded Thai Cod and Prawn Fishcakes served with Chips, Peas and a Wedge of Lemon**

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

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

**Homemade Fish Pie topped with Creamy Mashed Potato and served with Vegetables**

**Breaded Smoked Haddock and Mozzarella Fishcakes served with Chips, Peas and a Wedge of Lemon**

**Homemade Smoked Haddock and Broccoli Wellington Drizzled with a Homemade Creamy Fish Sauce served with New Potatoes and Salad**

**Haddock in a Homemade Arrabbiata Sauce topped with a Spring Onion and Taw Valley Tasty Cheddar Cheese Breadcrumb served with New Potatoes and a Salad**

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# Vegetarian and Vegan

**Homemade Chestnut, Leek and Mushroom Pie served with New Potatoes and Salad**

**Chick Pea and Spinach Pie served with Chips and Salad**  
**VEGAN**

**Homemade Vegetable Bake topped with Mashed Potato and served with Peas and a Pot of Red Pepper and Onion Gravy**  
**VEGAN**

**Vegetable Chilli served with Rice and Peas**  
**VEGAN and GF**

**Homemade Sweet Potato and Spinach Curry served with Rice, Peas, a Pot of Mango Chutney and a Poppodom**  
**VEGAN and GF When served without a Poppodom**

**Mushroom, Brie and Cranberry Wellington (Contains Hazelnuts) served with New Potatoes, Salad and a Pot of Cranberry Sauce**

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

**Nut Roast topped with Goats Cheese served with New Potatoes and Salad**

**Cherry Tomato, Spinach and Mozzarella Pudding (Contains Pine Nuts) served with New Potatoes and Salad**

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