

## TO START

<b>SOUP OF THE DAY</b> Home-made soup served with a warm crusty bread roll	£5.50
<b>SCOTCH EGG</b> Served with a home-made brown sauce	£6.00
<b>SOY, GINGER &amp; CHILLI KING PRAWNS</b> With Asian salad and a miso vinaigrette	£8.95
<b>SMOKED SALMON FISHCAKE</b> Smoked salmon and dill fishcake served with sweet pea and lemon mayo pea shoots	£6.00
<b>MOULES MARINIÈRES</b> Shetland mussels in a traditional white wine cream and garlic sauce <b>Can also be served as a main course with fries for £13.95</b>	£7.95
<b>DUCK LIVER PARFAIT</b> With home-made chutney and ciabatta	£5.95
<b>PULLED PORK CROQUETTE</b> Served with a maple and bourbon BBQ sauce	£6.50

## BAR SNACKS

Our traditional bar snacks are the perfect way to unwind after a long day.

<b>PIGS IN BLANKETS</b> Honey butter glazed pigs with a crispy onion and pork crumble	£5.95
<b>OLIVES &amp; FLAT BREADS</b> Marinated olives, houmous and warmed flat breads	£7.95
<b>BAKED WHOLE CAMEMBERT</b> Infused with rosemary and garlic, served with crusty bread	£9.95
<b>PORK &amp; BLACK PUDDING SCOTCH EGG</b> Served with home-made brown sauce	£6.00
<b>HOT ROAST SANDWICH OF THE DAY</b> <b>Ask your server which roast we have on today</b> Served with a rich home-made gravy	£7.95
<b>FISH FINGER SANDWICH</b> Served in a home-made roll with tartare sauce	£7.95
<b>COPT HILL SALAD</b> Romaine lettuce, anchovies, a boiled egg, croutons and parmesan shavings <b>Add chicken or bacon for just £3.00</b>	£9.00
<b>SALT &amp; PEPPER SQUID</b> Served with rocket, citrus herb infused garlic, and chilli oil	£6.00

## MAINS

<b>HOME-MADE STEAK &amp; ALE PIE</b> Served in a beef suet pastry case, seasonal vegetable with rich gravy and a choice of mash or triple cooked chips	£14.50
<b>THAI RED CHICKEN CURRY</b> Served with coconut and coriander rice, with a flat bread	£14.95
<b>CLASSIC CARBONARA LINGUINE</b> Served with creamy sauce and smoked pancetta	£12.50
<b>SLOW COOKED LAMB SHANK</b> Bubble and squeak potato cake with pancetta wraps and green beans, served with rich minted gravy	£18.95
<b>NORTH EAST SCAMPI</b> Served with home-made tartare sauce, mushy peas and triple cooked chips	£14.50
<b>BEER BATTERED FISH &amp; CHIPS</b> Large fillet of North Sea haddock in crispy ale batter, served with triple cooked chips, mushy peas and home-made tartare sauce	£15.00
<b>TRIO OF BANGERS &amp; MASH</b> A trio of Poetic License Distillery infused gin sausages, served with a red wine jus, crispy onions and tenderstem broccoli	£13.95
<b>CIDER BRAISED PORK BELLY</b> Served with saffron, apple purée, mustard cream cabbage, chive mashed potato and popcorn crackling	£16.95

## PIZZAS

All of our thin-base pizzas are freshly made each day by our highly trained chefs and are all served with a marinara base. We only use the finest, locally sourced ingredients and hand stretch all of our own dough.	
<b>THE SILKSWORTH (V) (VE)</b> Baby mozzarella and freshly torn basil	£9.25
<b>THE SEAHAM</b> Parma ham, rocket and parmesan shavings	£10.25
<b>THE DURHAM</b> Baby mozzarella, BBQ chicken breast, red onions and rocket. With a BBQ sauce drizzle	£10.50
<b>THE HOUGHTON MEAT FEAST</b> Mozzarella, pepperoni, chorizo sausage, serrano ham, chicken breast and rocket, drizzled in chipotle sauce	£11.25
<b>THE SEVEN SISTERS</b> Mozzarella, cajun spiced pulled pork, chillis and peppers with a honey and chilli jam drizzle	£11.25

## BURGERS

<b>THE COPT HILL BUILD YOUR OWN BURGER</b> Starting with a beef pattie with lettuce, tomato and cheese, add toppings to create your very own favourite! <b>Add extra toppings for just £1.50 each</b> <b>Choose from: Stilton, cheddar cheese, bacon, serrano ham or chorizo</b>	£9.95
<b>VEGGIE BURGER (V) (VE)</b> A plant-based pattie with salsa, lettuce and tomato <b>Why not ask your server about adding Vegan or Vegetarian cheese to turn your veggie burger into a veggie cheeseburger?</b>	£9.95
<b>SMASH BURGER</b> Lettuce and tomato on a de-constructed beef pattie with cheese and a drizzle of sweet chilli sauce	£10.25
<b>PESTO CHICKEN BURGER</b> Pesto, fresh basil leaves and tomato on a panko coated chicken breast with cheese and pesto drizzle	£10.50

## SIDES

<b>TRIPLE-COOKED CHIPS</b> Our classic, triple-cooked hand cut chunky chips	£4.50
<b>BEER BATTERED ONION RINGS</b> Home-made onion rings fried in a special beer batter	£4.50
<b>SIDE SALAD</b> Tomato, parmesan, rocket and balsamic vinegar	£4.50
<b>SEASONAL VEGETABLES</b> Seasonal vegetables, glazed in a sweet chilli and sesame oil	£4.50
<b>SWEET POTATO FRIES</b> Perfectly seasoned, crispy sweet potato fries	£4.50

## BOARDS

Our Copt Hill boards are the perfect sharer for your group on a relaxed afternoon, with a few drinks.	
<b>CHEESE &amp; CHARCUTERIE BOARD</b> A selection of cured meats and local cheeses, served with chutney, olives, grapes, celery crusty bread and crackers	£19.95
<b>SEAFOOD SHARING BOARD</b> King prawns, smoked salmon, smoked mackerel, dressed crab and poached salmon. Served with lemon mayonnaise and a selection of breads	£25.00

## GRILL

<b>10oz GAMMON</b> Locally sourced cut gammon served with a fried egg, a pineapple slice and chunky chips	£14.50
<b>10oz RUMP STEAK</b> <b>Our 10oz rump is a tastier cut, which is fairly tender in feel</b> Cooked to your liking, served with a portobello mushroom, grilled tomato and chunky chips	£16.95
<b>10oz RIBEYE STEAK</b> <b>Our 10oz ribeye is the ultimate juicy, beefy steak</b> Cooked to your liking, served with a portobello mushroom, grilled tomato and chunky chips	£19.95
<b>8oz SIRLOIN STEAK</b> <b>Our 8oz sirloin steak is a firmer texture with a delicate taste</b> Cooked to your liking, served with a portobello mushroom, grilled tomato and chunky chips	£19.95
<b>8oz FILLET STEAK</b> <b>Our 8oz fillet steak has a delicious taste with a firm texture</b> Cooked to your liking, served with a portobello mushroom, grilled tomato and chunky chips	£25.95

<b>MIXED GRILL</b> A 5oz rump steak, 5oz gammon steak, a chicken breast, jumbo sausage, black pudding, fries, mushrooms, grilled tomato and garden peas. Topped with a fried egg	£22.00
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<b>ADD A SAUCE TO YOUR STEAK</b> Choose from: <i>Peppercorn, Diane or Red Wine</i>	£3.50
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## DESSERTS

<b>STICKY TOFFEE PUDDING</b> With butterscotch sauce and vanilla ice cream	£6.00
<b>APPLE &amp; ALMOND TART</b> Served with crème anglaise	£5.50
<b>WHITE CHOCOLATE CHEESECAKE</b> With raspberry ice cream and a berry compote	£6.25
<b>A SELECTION OF ICE CREAM</b> 3 scoops of ice cream, served with a choice of sauce and wafer. Please ask your server for today's selection <b>Or instead of ice cream, have sorbet for just 50p extra</b>	£5.50
<b>A BOARD OF FARMHOUSE CHEESE</b> A selection of cheeses, grapes, celery, wafers and chutney	£8.25
<b>LEMON POSETTE</b> Set lemon cream with shortbread and a berry compote	£6.00

**Dietary Information** Vegetarian (V) Vegan (VE)  
Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition, our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.

## WHITE WINE

175ML 250ML BOTTLE

**SERENO PINOT GRIGIO (V)** £4.95 £6.55 £19.95  
This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate

**LUNA AZUL SAUVIGNON BLANC (V)** £4.95 £6.55 £19.95  
Taste is driven by tropical fruits of kiwi and gooseberry with hints of green pepper. Well balanced and refreshing

**DOWN UNDER CHARDONNAY (VE)** £23.95  
This Chardonnay displays all the classic characteristics of zesty lemon and apple aromas. The flavours of white peach and pear burst on the palate




**PICPOUL DE PINET FONCASTEL** £26.95  
This aromatic, dry white wine delivers a bouquet that is fresh with notes of lemon and grapefruit. The palate is fresh and crunchy, with green apple and lemon

**GAVI DI GAVI IL PORTINO DOCG (V)** £30.95  
This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouthwatering citrus finish

**WADDLING DUCK MARLBOROUGH SAUVIGNON BLANC** £30.95  
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passionfruit flavour

**MARCHAND BOLNOT CHABLIS** £48.50  
Golden yellow, intense and elegant nose of peach, pear, pink grapefruit and almond. The palate is fresh, balanced and creamy with notes of cherry blossom and zest of citrus fruits

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## RED WINE

175ML 250ML BOTTLE

**LUNA AZUL MERLOT (V)** £4.95 £6.55 £19.95  
This attractive Merlot displays a variety of aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate

**THE GUV'NOR TEMPRANILLO SYRAH** £5.25 £6.95 £21.95  
Rich aromas of dark fruit lead to a full-bodied and fruity wine with oaky vanilla notes and a long, expressive finish

**FAT BARREL CABERNET SAUVIGNON SHIRAZ** £23.00  
An enticing bouquet of cassis and blackberry together with sweet spice and vanilla. It has dense, dark flavours of blackberry and blackcurrant, with cedar notes and a great tannic structure

**ILLUSION MALBEC BONARDA (VE)** £23.50  
Deep and intense red-violet colour, with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins for a very elegant finish

**ILLUSION PINOTAGE** £24.50  
A beautiful mulberry nose, clean and fresh. The palate is medium bodied with chewy black fruit. A hint of Provençal herbs and fennel, leading to a nicely poised finish

**CHIANTI CLASSICO D.O.C.G SANT'ILARIO (VE)** £24.95  
Characteristic scents of violet, small red fruit and subtle spices. Full, well structured and conveying all the character of the Sangiovese grape

**VALPOLICELLA CLASSICO DOC MENTECI** £27.00  
Bright ruby red with an inviting and hearty nose of ripe strawberry and wild berries. Juicy on the palate.

## ROSÉ WINE

175ML 250ML BOTTLE

**SERENO PINOT GRIGIO BLUSH (V)** £4.95 £6.95 £18.95  
Light and fresh with strawberry flavours, resulting in an easy drinking rosé

**MOTEREY BAY ZINFANDEL ROSÉ (V)** £5.50 £7.45 £20.95  
A most delicious wine containing a racy mix of watermelon and cherry with a delectable sweetness

## SPARKLING

BOTTLE

**FAMIGLIA BOTTER PROSECCO (VE)** £22.95  
Pale light-yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents can be perceived. Well balanced with a light body

**FAMIGLIA BOTTER PROSECCO ROSÉ (VE)** £24.95  
Light rose colour. Elegant and intense bouquet. Dry, soft and well balanced on the palate; round and full-bodied structure. Perfect as an aperitif

**BOSCHENDAL BRUT CAP CLASSIQUE (VE)** £31.95  
Fresh apple and almond biscotti with a creamy mouthfeel and a crisp citrus acidity

**BOSCHENDAL BRUT ROSÉ CAP CLASSIQUE (VE)** £34.95  
Good complexity with deep flavours of ripe red fruits and a seductive brisk sparkle

**MOËT & CHANDON BRÛT N/V (VE)** £60.95  
This classic blend boasts notes of green apple and citrus fruits, one of the best selling and most loved Champagnes in the UK

**MOËT & CHANDON ROSÉ IMPERIAL N/V (VE)** £63.95  
A wonderfully fresh, floral style, perfect for drinking on its own

## CRAFT & CASK

Please ask your server about our craft and cask beer selection. We often showcase some of the North East of England's best local breweries and choose beers for their quality, craftsmanship and quirk!

We frequently change up our guest hand pulls, and serve a variety of bottled beers from around the world.

## COCKTAILS

**PORNSTAR MARTINI** £7.95  
Poetic License Vodka, Passoa, pineapple juice, passionfruit purée and vanilla syrup with a shot of prosecco

**SEX ON THE BEACH** £7.95  
Poetic License Vodka, Archers, orange and cranberry juice

**LEMON SHERBERT** £7.95  
Poetic License Vodka, limoncello, lemon juice, passion fruit syrup, pineapple and orange juice

**LONG ISLAND ICE TEA** £7.95  
Poetic License Vodka, Poetic License Northern Dry Gin, Bacardi, orange liqueur, tequila, lemon juice, sugar syrup and Pepsi Max

**FRUIT TWIST** £7.95  
Poetic License Vodka, passion fruit syrup, apple syrup, lime and pineapple juice

**FRENCHIE MARTINI** £7.95  
Chambord, Poetic License Vodka, grenadine, vanilla syrup and pineapple juice

**ESPRESSO MARTINI** £7.95  
Coffee liqueur, Poetic License Vodka, vanilla syrup and a shot of espresso

**MOJITO** £7.95  
Bacardi, lime, sugar and mint leaves

## GINS

Poetic License Distillery is our very own hand-crafted, small batch Gin distillery, making some of the region's finest Gin. They use a traditional production method that although labour intensive means that they can ensure high quality crafted spirits. Distilling on their very own 500 Litre Copper Still 'Gracie', it's fantastic to know that delightful cocktail or Gin and Tonic hasn't travelled far from it's source.

Please ask your server for our Poetic License Distillery gin selection.