

Sunday Dinner

Main course £14.95 Two courses £18.95 Three Courses £22.95

STARTERS

Creamy leek & potato soup (v) (ve)

Served with toasted garlic and herb bread

Chicken liver parfait

Served with salad, toasted bread and tomato chutney

Prawn cocktail

Served with salad and Marie Rose sauce

Garlic mushrooms (v) (ve)

Served on toasted bread

Fried calamari

Served with salad and lemon mayonnaise

MAIN COURSES

All of our roasts are served with mashed potato, swede mash, roast potatoes, honey roasted carrots and parsnips, a Yorkshire pudding, red wine gravy and seasonal vegetables

Choose from: **Roasted Northumberland beef brisket, slow roasted belly pork, roast chicken** or enjoy a **trio of meats** for an additional £3.00

Roast pork & leek sausage & mash

Served with a Yorkshire pudding and crispy onions
(**Vegetarian sausage option available**)

Pan grilled salmon fillet

Served with creamy mushrooms, mustard and risotto rice

Classic beef burger

Bacon, Monterey Jack cheese and gherkins. Served with coleslaw, fries and burger garnish

SIDE DISHES

Pigs in blankets

Marinated in honey, garnished with a pork crunch

+£4.95

Cauliflower cheese (v)

The perfect side, garnished with herb crumbs

+£4.95

Roast potatoes (v) (ve)

Crunchy on the outside and perfectly fluffy on the inside

+£4.00

DESSERTS

Sicilian lemon cheesecake (v)

Served with ice cream and a fruit compote

Sticky toffee pudding (v)

Served with ice cream and toffee caramel Sauce

Profiteroles (v)

Filled with Chantilly cream, topped with a chocolate drizzle

Classic apple crumble (v) (ve)

Served with cream custard

**Dietary Information
(v) Vegetarian (ve) Vegan**

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

— THE —
C  **PT HILL**
— QUALITY FOOD —
PREMIUM CASK & CRAFT BEER

Keep up to date with The Copt Hill

We regularly host live entertainment and events at The Copt Hill, the quickest and easiest way to keep up to date is by checking us out on Social Media

 **TheCoptHillInn**

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The only way to book onto our events is through our website, please scan the QR code above to take you there!