

SUNDAY DINNER

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

STARTERS

Leek & potato soup (v/ve)

Served with toasted garlic and herb bread

Watermelon & feta salad (v)

Served with rocket and pesto

Creamy garlic mushrooms (v)

Served on toasted bread

Chicken liver parfait

Served with salad, toasted bread and tomato chutney

Salt & chilli fried calamari

Served with salad and garlic mayonnaise

MAIN COURSES

All of our roasts are served with mash potato, swede mash, roast potatoes, honey roast carrot and parsnip, a Yorkshire pudding, red wine gravy and seasoned vegetables

The Copt Sunday dinner

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

The Copt children's Sunday dinner

£7.95

Choose from: **roasted Northumberland beef brisket, slow roasted belly pork or roast chicken**

Roast pork & leek sausage & mash

Served with Yorkshire pudding and crispy onions

Vegetarian sausage & mash (v/ve)

Served with Yorkshire pudding and crispy onions

Pan fried seabass

With creamy mushroom, mustard and risotto rice

Classic beef burger

Bacon, Monterey Jack and gherkins, served with 'slaw, fries and burger garnish

Fish & chips

Traditional beer battered fish, served with chips, mushy peas and tartare sauce

SIDES

Side of cauliflower cheese (v)

Garnished with herb crumbs

+ £4.95

Side of pigs in blankets

Marinated in honey, garnished with a pork crunch

+ £4.95

Side of roast potato (v/ve)

+ £4.00

DESSERTS

Profiteroles (v)

Filled with Chantilly cream, topped with a chocolate drizzle

Classic apple crumble (v/ve)

Served with cream custard

Home-made cheesecake (v)

Served with ice cream and fruit compote

Sticky toffee pudding (v)

Served with ice cream and toffee caramel sauce

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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