

COPPER

SEAFOOD & GRILL

DINNER MENU

SNACKS

THE BAKER'S BOARD	5.00
<i>CHEESE & ONION BRIOCHE, CHILLI CORN MUFFIN, TREACLE & GUINNESS WHEATEN</i>	
HOUSE ROASTED NUTS	3.50

APPETIZERS

SOUP OF THE DAY	<i>WARM BLACK STOUT HONEY & TREACLE WHEATEN</i>	6.00
GRILLED CARABINERO RED PRAWNS	<i>FERMENTED CHILLI & CORIANDER MAYO, LIME</i>	9.00
SEARED SCALLOPS	<i>TRUFFLED POTATO, DUCK BOUILLON</i>	9.50
CURED SALMON, SMOKED EEL, CRAB, CRUMPET	<i>PARSLEY EMULSION</i>	9.00
CHICKEN LIVER PARFAIT	<i>TRUFFLE AIOLI, MANGO & CHILLI SALSA, BRIOCHE</i>	8.00
WARM GOAT'S CHEESE SALAD	<i>CHILLI POLENTA CAKE, PARMESAN CREAM</i>	7.50

ENJOY A CARAFE OF WINE
HOUSE WHITE OR RED
(500ML) 14.50

MAINS

ROAST HALIBUT AND MONKFISH IN CRISPY OAT KATAIFI PASTRY	22.00
<i>SPICE CURRY COCONUT LEMONGRASS EMULSION.</i>	
ROAST COD	20.00
<i>CRAB & HERB CRUSHED POTATO, MUSSEL & FENNEL CREAM, CRISPY HENS' EGG.</i>	
ROAST CHICKEN SUPREME	18.00
<i>SCORCHED ONIONS, SWEET PEAS & WILD MUSHROOM, ROAST CHICKEN CREAM.</i>	
SUPERFOOD SALAD	16.00
<i>SQUASH, BROCCOLI, BLUEBERRY, FETA, COUS COUS, SESAME & CHAI SEED DRESSING.</i>	

JOSPER GRILL

ADD
SURF & TURF
RED PRAWNS
6.00
LOBSTER TAIL
12.00

ALL OUR STEAKS ARE MINIMUM 35 DAYS
SALT AGED, AND ARE GARNISHED WITH MALTED
CARAMELISED ONION, RED WINE JUS AND HAND
CUT FRIES.

PETITE FILET (8OZ)	25.00
FILET MIGNON (10OZ)	30.00
SALT AGED SIRLOIN (10OZ/12OZ)	26.00/30.00
DELMONICO RIB EYE (12OZ)	32.00

SAUCES

MIXED PEPPERCORN & IRISH WHISKEY	2.50
RED WINE JUS	
STEAK DIANE	
TRUFFLED BÉARNAISE	
GARLIC & CHILLI BUTTER	

SIDES

WHIPPED CHAMP	4.00
HAND CUT FRIES	
<i>WITH MALDON SEA SALT & ROSEMARY MALT VINEGAR</i>	
TRUFFLED BEARNAISE FRIES	
<i>WITH MATURED BLACK PARMESAN</i>	
GRATIN OF CREAMED SWEETCORN	
BEER BATTERED ONION RINGS	
SEASONAL MARKET VEG	



MOST OF PRODUCE IS
**LOCALLY
SOURCED**

WE ARE ALLERGY AWARE!

ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE
FOOD ALLERGIES, UNFORTUNATELY, WE CANNOT ALWAYS
GUARANTEE TO MEET YOUR NEEDS.