

A LA CARTE MENU

Copper Beech Restaurant

STARTERS

Chef's Soup of the Day 6.25
crusty bread roll

Haggis & Black Pudding Tower 8.75
peppercorn cream, crispy leeks

Deep Fried Crab Cakes 9.25
lime, garlic and sweet chilli dip, dressed leaves

Honey & Garlic Glazed Chicken Strips 8.95
sesame seeds, pickled salad

Grilled Halloumi 8.95 V
crisp leaves, pickled vegetables, balsamic and honey glaze

Creamy Garlic Mushrooms 8.75 V
spring onions, mature cheddar, toasted garlic bread

Loaded Potato Skins 8.95
bacon, smoked cheddar, spring onion and chives, garlic mayonnaise
(VEGETARIAN OPTION AVAILABLE 8.50) V

Prawn & Crayfish Cocktail 9.75
marie rose sauce, lemon wedge, smoked paprika, ciabatta wafers

Onion Bhajis 8.75 V
caramelised onion hummous, dressed leaves

Chicken Liver Pate 8.75
red onion chutney, garlic bread

MAINS

Braised Ribeye Steak 19.50
black pudding, peppercorn sauce, creamed and roast potatoes, root vegetables

Chicken & Leek Pie 17.95
golden flaky puff pastry, fries, green vegetables

Pan Seared Breast of Duck 19.50
rich port and redcurrant sauce, dauphinoise potato, green vegetables

Fillets of Seabass 17.95
sauce vierge, herb crushed potatoes, green vegetable

Chicken & Tomato Mascarpone Linguine 17.95
fresh chillies, sriracha, parmesan dust
(VEGETARIAN OPTION AVAILABLE 16.50) V

Roast Lamb Rump 18.50
minted jus, creamed potatoes, green vegetables

Breast of Cajun Chicken 17.50
coconut curry cream, timbale rice, green veg, spiced onions, sour cream

Steak Frites 24.95
flat iron steak, chimichurri sauce, fries, rocket and tomato salad

King Prawn & Monkfish Thermidor 18.50
fries, green vegetables

Wild Mushroom Bourguignon 17.25 V
root vegetables, creamed potatoes

SIDES

Garlic Bread – 4.50

Crispy Onion Rings – 4.50

Fries – 4.50

Chilli Fries, Cajun Fries – 4.75

GRILL

All served with fries, onion rings, green vegetables

8oz Chargrilled Sirloin Steak 31.50
8oz Chargrilled Fillet Steak 35.50
Chargrilled Butterfly Breast of Chicken 17.50

ADD SAUCE £3.95

peppercorn, red wine jus, chimichurri sauce, garlic butter

BURGERS

RAD Steak Burger 16.95
6oz burger, applewood smoked cheddar, bacon, salsa, gem lettuce, beef tomato, fries, homemade slaw
(VEGETARIAN OPTION AVAILABLE 15.95) V

Highlander Chicken Burger 16.50
haggis, peppercorn sauce, gem lettuce, beef tomato, fries, homemade slaw

CLASSICS

Classic Steak Pie 16.95
puff pastry, seasonal vegetables, creamed potato

Oven Baked Traditional Lasagne 16.50
garlic bread, mixed leaf salad

Battered Fillet of Haddock 18.50
fries, garden peas, tartar sauce

Breast of Chicken with Haggis 17.50
seasonal vegetables, creamed potato, peppercorn sauce

DESSERTS

Chef's Cheesecake of the Day 8.25
whipped cream, fruit garnish

Cranachan Pavlova 8.75
chantilly cream, berry compote, ripple ice cream

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

Chocolate Fudge Cake 8.25
white chocolate shards, toffee drizzle, chantilly cream, honeycomb ice cream

Scottish Sundae 8.50
crumbled tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

Lemon Meringue Pie 8.25
berry compote, raspberry ripple ice cream

Apple and Pear Crumble 8.25
warm custard, vanilla ice cream

Trio of Ice Cream 7.75
vanilla, chocolate, raspberry ripple, honeycomb
Choice of sauce: toffee, chocolate, raspberry

Cheese Platter 9.75
mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available. Separate Gluten Free, Dairy Free and Vegan Menus available. Please inform us of any allergies or intolerances before placing your order.

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.



COPPER BEECH
RESTAURANT