

THE MENU

GF - Gluten Free | DF - Dairy Free | VE - Vegan | V - Vegetarian

STARTERS

Mixed forest mushrooms | V | £8

Roast garlic cream, herb foccacia

Salt n pepper dusted squid | £9

Caper lime mayo

Smoked mackerel pate | £9

Chive soured cream, pickled fennel, grilled sourdough, picked herb leaf salad

Hearty soup | DF/GF/VE | £6

Warm deli roll, cultured butter

Hot smoked salmon | £9

Baby tomato, melon, toasted seeded cracker

Chicken doughnuts | £8

Sweet tomato and chilli dip

Sticky pork sausages | DF/GF | £7

Sticky bourbon bbq glaze

Corn and Flower | DF/GF/V | £8

Sweetcorn and cauliflower fritters, sweet chili mayo

Tear and share garlic bread | £6

Triple Barrel nachos | £9

Corn tortillas, sour cream, grated cheese.

Served with one of the following:

+ Soy mince **V/VE**

+ Mushroom mince **GF/DF/V/VE**

+ Beef mince **GF/DF**

STONE BAKED PIZZA & NACHOS ALL PIZZAS SERVED WITH BALSAMIC DRESSED ROCKET LEAF SALAD

Forest Huntsman Pizza | V | £14

Butternut ketchup base, wild mushroom, spinach, feta, shallots

Triple Cheese Margherita | V | £12

Mixed Urban | £16

Sausage, mozzarella, BBQ sauce

Full Shoot Out Mexican Nachos | £18

Corn crisps, jalapeño, sour cream, tomato relish,

strong Cheddar, spiced guacamole, served with one of the following:

+ Soy mince **V/VE**

+ Mushroom mince **GF/DF/V/VE**

+ Beef mince **GF/DF**

MAIN PAN COURSE

21 day aged rib eye steak | GF/DF (without sauce) | £32

Triple cooked chips, grilled flat mushroom, confit plum tomato, parsley caper salad. Served with one of the following sauces:

Brandy pepper sauce | Marmite Hollandaise

Grilled West Country chicken | £19

Seared gem, sauté greens, crispy gnocchi, lemon Hollandaise

Berkshire beef and ale pie | £18

Short crust pastry, sautéed potatoes or mustard mash, sautéed greens

Baked haddock | £22

Cheddar bubble and squeak, grain mustard sauce, creamed leeks, crispy egg, chive oil

COPPID GRILL CLASSICS

ALL SERVED WITH EITHER SWEET POTATO FRIES OR TRIPLE COOKED CHIPS

Berkshire beef burger | £17

Fondue cheese sauce, dill pickled gherkins, sesame seed bun

Pulled beef brisket burger | £17

Raw slaw, bourbon sticky sauce, Monterey Jack cheese

Piri Piri dusted chicken | GF/DF | £19

Black sesame seed flat bread, chipotle mayonnaise, iceberg salad

DAILY CATCH

Battered boat catch of the day | £20

Classic tartare sauce, lemon wedge, triple cooked chips, minty mushy peas

Steamed boat catch of the day | GF | £20

Steamed baby potatoes, garden peas, parsley cream sauce

VEGETARIAN BASKET

Pumpkin tortellini | V | £18

Butternut squash, Spendwood cheese, herb salad

Seitan steak | V | £20

A blend of chestnut mushroom, beetroot, triple cooked chips, flat mushroom, grilled tomato, soy wild garlic ketchup

Carrot, red onion and corn rosti stack | GF/DF/V | £18

Roast peppers, gluten free naan bread, mango mayonnaise, iceberg lettuce, sweet potato fries

TASTE OF SPICE

Fire Rice Cajun dusted chicken and tiger prawns | GF | £19

Peppers, courgette, red onion, red chilli, basmati rice, lemon crème fraîche

Classic chilli con carne | £18

Long grain rice, tortilla, grated strong Cheddar cheese

Thai green chicken | DF | £18

Aromatic rice, steamed bao bun

SIDES

Triple cooked chips | GF/DF | £6

Seasoned skinny fries | GF/DF | £6

Dressed side salad | GF/DF | £6

Beer battered onion rings | £6

Seasonal vegetables | GF/DF | £6

DESSERTS

Steamed sticky raspberry jam sponge pudding | GF/DF | £9

Vanilla pod crème Anglaise, strawberry candy floss

Apple and fruit cinnamon filo pastry tart | £9

Toffee sauce or thick clotted cream

Orange marmalade bread and butter pudding | £9

Salted caramel ice cream or vanilla pod Anglaise

House cheesecake | GF | £9

Served with mango or lemon sorbet

Peaches roasted in thyme | GF/DF | £9

Star anise spice syrup, vanilla pod cream

Triple cheese board selection | £14

Black Bomber, Lord of London, Berkshire Blue, fruit, crackers and cultured butter

Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Please inform your server of any allergies that you have.

A discretionary optional service charge of 10% will be added to your bill. The management reserves the right to amend prices. Menu selection is subject to availability.

DRINKS MENU

WHITE WINE

	175ml	250ml	Bottle
ITALY PINOT GRIGIO 'ORGANIC' <i>Boira, Veneto - ABV 12%</i> <i>Floral aromas - Honeysuckle - Fresh</i>	£7.95	£9.95	£29.50
NEW ZEALAND SAUVIGNON BLANC <i>Turning Head - ABV 13%</i> <i>Gooseberries - Vibrant - Pineapple</i>	£8.50	£10.50	£31.00
ITALY GAVI DI GAVI 'CA DA BOSIO' <i>Perfumed mineral character adding complexity to lively aromas of ripe fruit - ABV 12.5%</i>			£35.00
ITALY PECORINO ABRUZZO <i>Tor Del Colle - ABV 13%</i> <i>Citrus - Crisp - Green Apples</i>	£7.95	£9.95	£29.50
SOUTH AFRICA SAUVIGNON BLANC <i>Whale Point - ABV 12.5%</i> <i>Gooseberry - Vibrant - Zesty</i>	£6.50	£8.75	£24.00
FRANCE CHABLIS DOMAINE GAUTHERON <i>Floral aromas and fresh apple and mineral character abound in this traditional Chablis - ABV 12.5%</i>			£40.00
ITALY CHARDONNAY II PARADOSSO <i>Unoaked - ABV 12%</i> <i>Apricot - Tropical - Refreshing</i>	£6.75	£8.75	£25.00
SPAIN VIOGNIER VIENTO ALISEO 'BIODYNAMIC' <i>Dominio de Punctum - ABV 13%</i> <i>Peach - Aromatic - Floral</i>	£6.95	£8.95	£26.50

RED WINE

	175ml	250ml	Bottle
SPAIN RIOJA CRIANZA FINCAS DE AZABACHE <i>ABV 14%</i> <i>Plum - Spice - Soft</i>	£7.95	£9.95	£29.50
ITALY SHIRAZ II PARADOSSO <i>Sicily - ABV 13%</i> <i>Blackberries - Smooth - Subtle Spices</i>	£6.75	£8.75	£25.00
FRANCE PINOT NOIR SENSAS 2017/18 <i>Juicy - Cherry - Vibrant - ABV 13%</i>	£7.25	£9.25	£27.50
ARGENTINA MALBEC ALPATACO <i>Familia Schroeder - ABV 13.5%</i> <i>Chocolatey - Black Cherry - Smooth</i>	£7.95	£9.95	£29.50
ITALY MONTEPULCIANO RISERVA D'ABRUZZO <i>Whale Point - ABV 13.5%</i> <i>Gooseberry - Vibrant - Zesty</i>	£7.95	£9.95	£29.50
ITALY RIPASSO DELLA VALPOLICELLA CLASSICO <i>Monte Faustino 'Baby Amarone' - ABV 15%</i> <i>A sweet cherry nose leads to a soft and supple palate with notes of black fruits</i>			£45.00
ITALY PRIMITIVO DI SALENTO <i>Doppio Passo - ABV 13%</i> <i>Blackberry - Bold - Chocolate</i>	£6.95	£8.95	£26.50
SOUTH AFRICA CABERNET MERLOT <i>Boatmans Drift - ABV 13%</i> <i>Sweet Spice - Vanilla - Fruity</i>	£6.50	£8.75	£24.00

SPARKLING WINE

	200ml Bottle	750ml Bottle
ITALY DI MARIA PROSECCO BRUT <i>ABV 11%</i>	£8.50	£32.00
ITALY DI MARIA PROSECCO ROSE <i>ABV 11%</i>	£8.50	£32.00

CHAMPAGNE

	Bottle
MOET ET CHANDON BRUT IMPERIAL, NV £65.00	£70.00
BOLLINGER SPECIAL CUVÉE NV LAURENT	£95.00
PERRIER ROSE BRUT, NV CUVÉE	£110.00
DOM PERIGNON BRUT 2003/04	£295.00

ROSÉ WINE

	175ml	250ml	Bottle
ITALY PINOT GRIGIO II BARCO <i>Veneto 2018 - ABV 12%</i> <i>Delicate - Peach - Rosé Petals</i>	£7.95	£9.95	£29.50
USA WHITE ZINFANDEL SUN GATE <i>Veneto 2018 - ABV 10.5%</i> <i>Red Cherries - Medium flavours</i>	£6.95	£8.95	£26.50

DRAUGHT BEERS

	ABV	½ Pint	Pint
SHIPYARD	4.5%	£2.75	£5.50
ESTRELLA	5%	£2.90	£5.75
GUINNESS	4.1%	£2.90	£5.75
SAN MIGUEL	5%	£2.90	£5.75
ERDINGER	5%	£2.90	£5.75
SOMERSBY CIDER	4.5%	£2.75	£5.50

BOTTLED BEERS

	ABV	Bottle
CORONA (330ml)	4.5%	£4.95
PERONI (330ml)	5.1%	£4.95
BULMERS CIDER (500ml)	4.5%	£5.50
BUDWEISER (330ml)	4.5%	£4.95
SPECIALITY BEERS	From 4%	£5.75
CORONA (330ml)	4.5%	£5.50
WKD (275ml)	4%	£5.25
SMIRNOFF ICE (275ml)	4%	£5.25
BECKS NON-ALCOHOLIC (330ml)	0%	£4.00