Coppid Beech

ASPEN DAYTIME MENU

ALLERGENS INFO
coppidbeech.com/allergens

BREAKFAST SERVED FROM 8AM TO 12PM

BREAKFAST TEA OR COFFEE | 6.50
With two slices of toast
assorted preserves and butter

BUTTER CROISSANT | 4.75
Assorted preserves and butter

CUMBERLAND SAUSAGE | 7.75
In a sourdough baguette

BACK BACON | 7.75
In a sourdough baguette

CRUSHED AVOCADO | 9.50
Served with a poached egg on
toasted sliced baguette

TWO MINI PASTRIES | 4.75

PORRIDGE | 4.75
Add syrup 0.75
Add banana 1.00

NATURAL YOGHURT | 4.50
Red berry compote, granola

LUNCH SERVED FROM 12PM TO 6PM

SIGNATURE SANDWICHES

All served with vegetable crisps. Upgrade to fries for £2.

ITALIAN CHOP | 14.50
Parma ham, chorizo, onion, rocket, roasted red pepper, mozzarella served on hand stretched Italian sourdough flatbread

FISH FINGER | 14.95
Hand battered English haddock, homemade tartare sauce, watercress served on hand stretched Italian sourdough flatbread

CHICKEN & LETTUCE | 14.50
Chicken breast and cos lettuce, caesar dressing served on a flat bread toasted with garlic butter, topped with romesco sauce and parmesan

PLOUGHMAN'S | V | 12.50
Mature cheddar, sliced apple, onion chutney, mustard mayo and rocket served on a sourdough baguette

MINUTE STEAK | GFA | 15.50
Grilled bavette steak, grain mustard mayo, French onion, gruyère cheese, rocket served on a sourdough baguette

KOREAN STYLE PULLED PORK | 12.50
Korean style pulled pork with gouda cheese and slaw, served on hand stretched Italian sourdough flatbread

SALADS

WINTER SALAD | GF | VE | 14.00
Butternut squash, kale, quinoa, pear, walnuts, baby gem lettuce, pomegranate seeds

TRADITIONAL CAESAR SALAD | 14.00
Crisp cos lettuce, anchovies, grated parmesan, garlic croutons, caesar dressing
Add chicken or halloumi for 6.00

ITALIAN CHOP | 17.00
Parma ham, chorizo, onion, roasted red pepper, mozzarella, rocket

PULLED PORK | 17.00
Korean style pulled pork with gouda cheese and slaw, served on a bed of mixed leaves

ASPEN CLASSICS

Served on white or brown bloomer bread or gluten free bread
All served with vegetable crisps. Upgrade to Fries for £2

MATURE CHEDDAR CHEESE | V | 12.00
Cheddar cheese, caramelised onion chutney

HONEY ROASTED HAM | DF | 12.00
Honey roasted ham, cherry tomatoes

TUNA & CUCUMBER | 12.00
Tuna, cucumber, mayo

CRUSHED EGG | V | 12.00
Crushed boiled egg, mayo

Half a classic sandwich with a cup of soup | 12.00

PIZZAS

Hand stretched stone-baked pizza base freshly baked in our pizza oven. Our 10" pizzas can be made with a gluten free base. Please ask your server.

GOATS'S CHEESE & FIG | V | 17.50
Fig, goats' cheese, balsamic glaze

MARGHERITA | V | 16.00
Classic tomato sauce, mozzarella
Can be made with vegan cheese

SHREDDED DUCK | 19.00
Shredded confit duck, hoisin sauce, spring onion

MIGHTY MEAT | 18.50
Chicken, pepperoni, bacon

HOUSE SPECIALS

SOUP OF THE DAY | VE | 7.00
Served with rustic bread

CLASSIC NACHOS | GF | V | 14.00
A large plate of nachos to share served with sour cream, jalapeno peppers, tomato salsa, cheddar and spiced guacamole

BEEF TACOS | £12.00
Braised beef cheek, gouda cheese, tomato salsa in a soft shell taco

TOFU TACOS | VE | 11.50
Tofu, jalapeno, vegan cheese, tomato salsa in a soft shell taco

SMASH BURGER | 18.50
Two 4oz smash burgers, cheddar cheese sauce, burger relish, pickled cucumber in a pretzel bun, skinny fries

SPICY BEAN BURGER | VE | 18.50
A blend of kidney beans, sweetcorn, onion, carrot & green pepper in a crispy crumb in a pretzel bun, skinny fries

LINGUINE PASTA | V | 17.00
Burrata and tomato, pasta linguine, parmesan
Add chicken or prawns for 6.00

SIDES

FRIES | 5.00

CHUNKY CHIPS | 5.00

ONION RINGS | 5.00

MIXED SALAD | 5.00

PARMESAN FRIES | 6.00

MINI HASH BROWN BITES, BACON, PARMESAN | 6.00

SWEET TREATS

CREAM TEA | 7.00
Scone with jam and clotted cream served with a choice of tea or coffee

V | Vegetarian **VE | Vegan** **GF | Gluten Free** **GFA | Gluten Free Available** **DF | Dairy Free**

Despite our best efforts, due to the nature of our kitchen 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 of 12% service charge will be added to your bill. The management reserves the right to amend prices

DRINKS MENU

HOT DRINKS

TEA | 3.85

Chamomile
Green Tea
Earl Grey
Berry & Elderflower
Peppermint
Decaf Tea
English Breakfast

COFFEE

Espresso | 3.75
Macchiato | 3.95
Americano | 3.85
Mocha | 4.75
Flat White | 4.25
Cappuccino | 4.50
Latte | 4.50
Hot Chocolate | 4.25
Syrup Shots | 0.75

SOFT DRINKS

DOUBLE DUTCH £3.00
Tonic
Light Tonic
Elderflower
Ginger Beer
Ginger Ale
Bitter Lemon

SOFT DRINKS BY THE GLASS | 16oz | £3.00
Diet Pepsi
Pepsi
Lemonade

REDBULL £4.00

JUICES BY THE GLASS | 16OZ | £3.50
Orange
Cranberry
Apple
Pineapple

BOTTLES | 200ML | £3.00
Diet Pepsi
Pepsi

J20 £3.00
Apple & Mango
Orange & Passion Fruit

WATER

HARROGATE | 500ML £2.75
Still / Sparkling

HARROGATE | 750ML £4.50
Still / Sparkling

RED WINES

	175ml	250ml	Bottle
WHISTLING DUCK SHIRAZ AUSTRALIA | 13.5% ABV | Lovely, delicate nose of white peach, strawberry and redcurrant. Well-balanced on the palate with notes of citrus, and red fruits	7.5	9.25	26
QUINTA LAS CABRAS MERLOT CHILE | 12%ABV | Aromas of red cherries, violets and plums on the nose. Medium-bodied with supple juicy notes and hints of bay leaf and cocoa.	7.75	9.5	26.5
LES CENT VERRES PINOT NOIR FRANCE | 13% ABV | Intense aromas of black fruit, wild strawberry and raspberry. Elegantly floral, with a hint of violet and black pepper	9	11	29
RIO DEL REY RIOJA CRIANZA SPAIN | 13.5% ABV | A year in oak barrels lends this wine an attractive nose of cedar, leather and tobacco married with concentrated and well-integrated dark fruits.	9	11	29
SAN FELIPE MALBEC ARGENTINA | 13.5% ABV | Floral, with blackberry jam and hints of cherry and black pepper. Rich and full with velvety smooth tannins with tobacco, vanilla and cocoa	9	11	29

WHITE WINES

	175ml	250ml	Bottle
WHISTLING DUCK SEMILLION/SAUVIGNON AUSTRALIA | 11.5% ABV | Aromatic with melon and peach blossom on the nose with refreshing notes of nectarine and mango on the palate	7.5	9.25	26
ARROWHEAD BLOCK CHARDONNAY AUSTRALIA | 12.5%ABV | Fresh white peach and ripe melons on the nose complimented by subtle hints of vanilla and toast.	7.75	9.5	27
GAYDA SPHERE VIOGNIER FRANCE | 13% ABV | fresh apricot, complemented by delicate notes of clementine that bring a sun-kissed freshness.	9	11	29
MININI TRENTINO PINOT GRIGIO ITALY | 12.5% ABV | Light and delicate with hints of citrus, green apple and elderflower leading onto a palate with notes of pear drops and white flowers	9	11	29
LANARK LANE SAUVIGNON BLANC NEW ZEALAND | 12.5% ABV | An intense nose of gooseberry, passionfruit and cut grass. Citrus and tropical fruit dominate the crisp, refreshing palate	9.5	12	33

ROSÉ WINES

	175ml	250ml	Bottle
COMINO DE PRATI PINOT GRIGIO BLUSH ITALY | 12% ABV | Lovely, delicate nose of white peach, strawberry and redcurrant. Well-balanced on the palate with notes of citrus, and red fruits	7.5	9.25	26
FEATHER FALLS ZINFANDEL ROSÉ USA | 8% ABV | Ripe juicy grapes with aromas of fresh strawberries and soft red fruits. Mouth-watering summer berry flavours with a hint of candy	9	11	29

SPARKLING & CHAMPAGNE

	200ml Bottle	Bottle
MOINET PROSECCO EXTRA DRY ITALY | 11% ABV | Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits. A well balanced, refreshingly light Prosecco	9	35

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