KELLER BAR
OPEN MONDAY TO THURSDAY

BIER KELLER

ALLERGENS INFO
coppidbeech.com/allergens

STARTERS & DISHES TO GRAZE ON

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

HALLOUMI BITES | V | 9.00
Halloumi, pistachio crust, onion marmalade, hot honey

PARFAIT | 11.00
Chicken liver parfait, roasted butternut squash and beef jus focaccia, apple chutney

CRISPY SQUID | DF | 9.50
Roasted garlic mayo, lemon wedge

CHICKEN WINGS | GF | 9.00
Served with either sweet sticky bbq, chipotle chilli or lemon and garlic

SOUP OF THE DAY | VE | 7.00
With rustic bread

MUSSEL GRATIN | 9.75
Bacon, mussel, spinach gratin with sourdough bread

CRABCAKE | 12.00
South coast white crab fish cake, black garlic aioli

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

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

SIDES

MINI HASH BROWN BITES, BACON, PARMESAN | 6.00

PARMESAN FRIES | 6.00
CHUNKY CHIPS | 5.00
FRIES | 5.00
ONION RINGS | 5.00
SIDE SALAD | 5.00
MIXED GREEN VEGETABLES | 6.00

PIZZA

HAND STRETCHED STONE-BAKED PIZZA BASE FRESHLY BASKED IN OUR OVEN. OUR 10" PIZZAS CAN BE MADE WITH A GLUTEN FREE BASE. PLEASE ASK YOUR SERVER.

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

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

ADD ONE SIDE FOR 6.00
3 chicken wings | onion rings | side salad

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

MIGHTY MEAT | 18.50
Chicken, pepperoni, bacon

BURGERS & GRILLS

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

HOT HONEY CRUNCHY CHICKEN BURGER | 18.50
Chicken breast coated in a lightly spiced crumb, melted cheese, crispy cos lettuce, mayo drizzled with a hot honey glaze, in a pretzel bun, skinny fries

STEAK FRITES | GF | DF | 24.00
Bavette steak, skinny fries, watercress salad

COPPID BEECH ULTIMATE SMASH BURGER | 22.00
Two 4oz smash burgers, korean pulled pork, gouda cheese, asian slaw, 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

RIBEYE STEAK 10 oz | GF | DF | 36.00
Char-grilled ribeye steak, field mushroom, vine tomatoes, chunky chips

Add cowboy butter, peppercorn sauce or red wine jus for 2.50
Upgrade your steak to make it a surf and turf by adding garlic prawns for 6.00

CURRIES

GOAN FISH CURRY | 24.00 🌶🌶
King prawn, mullet, mussels, coconut & tomato based sauce balanced with a distinct sour tang, basmati rice, naan bread

BUTTER CHICKEN | 22.00 🌶
Marinated chicken, rich tomato & butter sauce, basmati rice, naan bread

KELLER SPECIALS

CHICKEN SCHNITZEL | 23.00
Butterfly chicken schnitzel topped with tomato and mozzarella linguine

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

HAKE | 26.00
Hake fillet, south coast white crab fishcake, buttered kale, black garlic aioli, parmesan, black pepper

HAM HOCK | GF | 24.00
Honey and mustard roasted ham hock, fried egg, chunky chips, pineapple salsa

FISH & CHIPS | DF | 22.00
Tartare sauce, mushy peas, grilled lemon

VENISON GF | GF | 28.00
Venison loin, celeriac puree, braised savoy cabbage, red wine jus

CAULIFLOWER STEAK | GF | VE | 21.00
White bean purée, buttered kale, tenderstem broccoli. red pepper coulis

CLASSIC DESSERTS

TART TATIN | 9.50
Apple tart tatin, custard

ICE CREAM | 9.00
Three scoops of ice cream or sorbet — please ask your server for today's selection

CINNAMON ROLL | 9.00
Warm cinnamon roll swirled with chocolate brownie, vanilla ice cream

CHOCOLATE & RASPBERRY TART | GF | DF | 9.00
With raspberry coulis

HONEYCOMB CHEESECAKE | 9.00
A biscuit base topped with a white chocolate baked cheesecake, topped with chocolate coated honeycomb pieces

CHEESEBOARD

SELECTION OF 3 BRITISH & FRENCH CHEESES | 12.00
A selection of three cheeses, sliced green apple, chutney, crackers or rustic bread

ALPINE CREPES

TWO 10" CREPES WITH YOUR CHOICE OF FILLINGS

NUTELLA & BANANA | 9.00
LEMON & SUGAR | 8.00

TODAY'S SPECIALS

Specials our chef has put together. Please ask your server for more details.

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RED WINE

175ml | 250ml | Bottle

WHISTLING DUCK SHIRAZ — 7.5 | 9.25 | 26
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.

QUINTA LAS CABRAS MERLOT — 7.75 | 9.5 | 26.5
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.

RIO DEL REY RIOJA CRIANZA — 9 | 11 | 29
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.

SAN FELIPE BARREL SELECT MALBEC — 9 | 11 | 29
ARGENTINA | 13% ABV | Floral, with blackberry jam and hints of cherry and black pepper. Rich and full with velvety smooth tannins with tobacco, vanilla and cocoa.

ROSE WINE

175ml | 250ml | Bottle

COMINO DE PRATI PINOT GRIGIO BLUSH — 7.5 | 9.25 | 26
ITALY | 12% ABV | Lovely, delicate nose of white peach, strawberry and redcurrant. Well-balanced on the palate with notes of citrus, and red fruits.

ETOILE DE MER CINSAULT ROSÉ — 9 | 11 | 29
FRANCE | 12% ABV | Light salmon pink in colour. On the nose, vibrant aromas of pink grapefruit, wild raspberry and strawberry.

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 service charge of 12% will be added to your bill. The management reserves the right to amend prices.

V | Vegetarian **VE | Vegan** **GF | Gluten Free**

For a full dietary and allergens list please go to coppidbeech.com/allergens or follow the QR code on the back of this menu.

WHITE WINE

175ml | 250ml | Bottle

WHISTLING DUCK SEMILLION/SAUVIGNON — 7.5 | 9.25 | 26
AUSTRALIA | 11.5% ABV | Aromatic with melon and peach blossom on the nose with refreshing notes of nectarine and mango on the palate

ARROWHEAD BLOCK CHARDONNAY — 7.75 | 9.5 | 27
AUSTRALIA | 12.5%ABV | Fresh white peach and ripe melons on the nose complimented by subtle hints of vanilla and toast.

MININI TRENTINO PINOT GRIGIO — 9 | 11 | 29
ITALY | 12.5% ABV | Lightand delicate with hints of citrus, green apple and elderflower leading onto a palate with notes of pear drops and white flowers.

LANARK LANE SAUVIGNON BLANC — 9.5 | 12 | 33
NEW ZEALAND | 12.5% ABV | An intense nose of gooseberry, passionfruit and cut grass. Citrus and tropical fruit dominate the crisp, refreshing palate.

SPARKLING WINE

200ml | Bottle

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

MOINET PROSECCO ROSÉ — - | 37
ITALY | 11% ABV | Light and fragrant on the nose with notes of citrus, strawberries and cream. The palate shows summer fruits, redcurrants and raspberries

MOËT ET CHANDON BRUT IMPÉRIAL — - | 85
FRANCE | 12.5% ABV | Moet Imperial is the house's iconic champagne. Unique in style and distinguished by its bright fruitiness, seductive palate and elegant maturity

BOLLINGER SPECIAL CUVÉE — - | 110
FRANCE | 12% ABV | Bollinger has been making wines to a powerful, refined and complex style. This unique taste is their particular affinity for the elegance of Pinot Noir

LAURENT-PERRIER CUVÉE ROSÉ — - | 125
FRANCE | 12% ABV | Laurent-Perrier have pursued a mastery of the saignée method to create their iconic Rosé, obtaining a rich and subtle expression of Pinot Noir