Coppid Beech

THE MENU

SERVED FROM 18:00 — 22:00

ALLERGENS INFO
coppidbeech.com/allergens

STARTERS OR 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

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

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

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

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

SOUP OF THE DAY | GFA | VE | 7.00
With rustic bread

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

PIZZA

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

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

MIGHTY MEAT | 18.50
Chicken, pepperoni, bacon

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

Add one side for 6.00 | 3 chicken wings | onion rings | side salad

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

HOUSE SPECIALS

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

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

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

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

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

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

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

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

FROM THE GRILL

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

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

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

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

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

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

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

TODAY'S SPECIALS
Specials our chef has put together. Please ask your server for more details.

SIDES

MIXED GREEN VEGETABLES | 6.00 **MINI HASH BROWN BITES, BACON, PARMESAN | 6.00** **FRIES | 5.00** **PARMESAN FRIES | 6.00** **CHUNKY CHIPS | 5.00** **ONION RINGS | 5.00** **SIDE SALAD | 5.00**

CLASSIC DESSERTS

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

TART TATIN | 9.50
Apple tart tatin, custard

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

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

CHOCOLATE AND PISTACHIO TART | GF | VE | 9.00
Raspberry sorbet

TRADITIONAL ALPINE CREPES

TWO 10" CREPES WITH YOUR CHOICE OF FILLINGS

NUTELLA & BANANA | 9.00 **LEMON & SUGAR | 8.00**

CHEESEBOARD

SELECTION OF 3 BRITISH & FRENCH CHEESES | 12.00
Served with sliced green apple, chutney, crackers or rustic bread

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

WINE LIST

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 SELECT MALBEC 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.	9	11	29
LAURENT PERRACHON MOULIN A VENT FRANCE | 13% ABV | Iris, wilted rose, spices and ripe fruit aromas with a concentrated palate of wildflowers, blackcurrant and cherry finishing with subtle earthy notes.	-	-	35
MARRAMIERO MONTEPULCIANO D'ABRUZZO ITALY | 14% ABV | A deep ruby red wine with slight maroon hues, it has a good olfactory persistence with notes of liquorice.	-	-	40
SARTORI AMARONE DELLA VALPOLLICELLA ITALY | 15% ABV | Stewed fruit, plum jam and woodland strudel introduce a heady palate of damson, cherry and kirsch, melded with cedar and spice.	-	-	49
CRUZ ALTA GRAND RESERVE MALBEC ARGENTINA | 13.6% ABV | This Malbec features aromas of dark plums, blackberries, and hints of vanilla and spice..	-	-	35

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 | 10.5% 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
ETOILE DE MER CINSAULT ROSÉ FRANCE | 12% ABV | Light salmon pink in colour. On the nose, vibrant aromas of pink grapefruit, wild raspberry and strawberry.	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. Tropical notes of pineapple and banana on the palate with a balancing acidity and refreshing finish.	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
OLIVIER RAVOIR CÔTES DU RHÔNE BLANC FRANCE | 13.5% ABV | Fruit-driven blend: Grenache Blanc, Clairette, Viognier and Roussanne. Pear, pineapple and lime fruit offer ample weight in the mouth and a long, zesty finish.	-	-	30
TENUTA CAPPALLOTTO GAVI DI GAVI ITALY | 12.5% ABV | Hawthorn, red apples and citrus aromas with a pleasantly crisp and balanced texture, with hints of almonds on the finish.	-	-	40
DOMAINE DURAND SANCERRE FRANCE | 12.5% ABV | Supple and open with notes of green bel pepper, cut grass and passion fruit. Lively and refreshing with a clean, mineral finish.	-	-	45

SPARKLING & CHAMPAGNE

	200ml Bottle	Bottle
MOINET PROSECCO EXTRA DRY ITALY | 11% ABV | Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits.	9	35
MOINET PROSECCO ROSÉ ITALY | 11% ABV | Light and fragrant on the nose with notes of citrus, strawberries and cream.	-	37
HATON CHAMPAGNE RESERVE BRUT FRANCE | 12.5% ABV | Full bodied and generous palate with a superb retro olfaction of fresh fruit.	-	65
HATON CHAMPAGNE ROSÉ FRANCE | 12.5% ABV | Very fragrant, delightfully revealing aromas of fresh red fruits.	-	70
MOËT ET CHANDON BRUT IMPÉRIAL FRANCE | 12.5% ABV | Unique in style and distinguished by its bright fruitiness, seductive palate and elegant maturity.	-	85
BOLLINGER SPECIAL CUVÉE FRANCE | 12% ABV | This unique taste is their particular affinity for the elegance of Pinot Noir.	-	110
LAURENT-PERRIER CUVÉE ROSÉ 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.	-	125

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