

# MR COOPER'S

## SNACKS

Mr Cooper's sourdough loaf,  
whipped butter & sea salt £4.50

Char grilled Padron peppers,  
rosemary salt [v] £4.00

Smoked ham hock,  
Manchego & leek croquettes,  
smoked apple dip £4.50

## STARTERS

Gin cured Scottish salmon,  
beetroot & fennel £8.50

Aged beef fillet tartar,  
English wasabi, cured egg  
yolk, pickled Shimiji £9.50

Soft poached hen's egg,  
sprouting broccoli,  
nasturtium, winter truffle,  
onion crumb [v] £8.00

Jerusalem artichoke soup,  
trompette mushrooms,  
Winchester cheese [v] £6.50

Charred mackerel, pickled  
kohlrabi, sesame seeds £7.00

Spiced sweet potato & quinoa  
salad, coriander, Romanesco,  
pomegranate [v] £6.50

Boneless chicken wings,  
harissa, chickpea £6.50

Pressing of Goosnargh duck,  
plum, soy & ginger £8.50

## MAINS

Barbequed heritage carrot,  
hazelnut granola, buttermilk,  
pickled raisins [v] £13.00

Mushroom orzo, king oyster,  
parsley mustard, soy [v] £13.00

Goosnargh chicken breast,  
confit root vegetables, Pomme  
Anna, Pecorino, truffle £18.00

Sea bream, chick pea &  
spinach ragout, squid ink  
& garlic dressing £16.00

Char grilled Swordfish,  
edamame beans, miso,  
coriander £17.00

Braised beef cheek, salt  
baked beetroot, mash,  
bone marrow crumb £18.00

Cumbrian lamb rump,  
spiced lentils, courgette,  
goat's curd £19.00

## FROM THE GRILL

10oz Ribeye £27.00

16oz Ribeye £36.00

8oz Rump £16.00

10oz Sirloin £26.00

Mr Cooper's aged limousin  
burger, charcoal mayonnaise,  
smoked Applewood,  
skin on chips £16.00

35oz English Tomahawk  
to share served with skin  
on chips and two sauces £70.00

16oz Chateaubriand to share  
served with skin on chips  
and two sauces £65.00

Steaks are served with  
a sauce of your choice;

**Peppercorn  
Béarnaise**

**Red wine & bone marrow jus**

## SIDES

Mr Cooper's skin on chips,  
harissa salt £4.00

Halloumi fries £6.00

New potatoes,  
Bombay spices £4.00

Roasted heritage carrots,  
turmeric, coriander & lime £4.00

Sprouting broccoli,  
pickled ginger £4.00

Mr Cooper's mash £4.00

Tomato & red onion salad £4.00

## DESSERTS

Pressed apple terrine,  
blackberry, macadamia  
crumble, elderberry sorbet £6.00

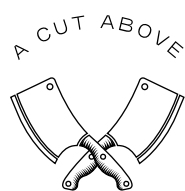
Kaffir lime brûlée, rosemary  
shortbread £6.00

Espresso Martini chocolate  
delice, vanilla bean  
ice cream £7.00

Chestnut & orange cake,  
chestnut honey, Skyr  
yoghurt ice cream £6.00

Mr Cooper's caramel tart,  
mascarpone ice cream £7.00

Cheese board, spiced  
fig chutney, walnuts,  
fennel seed crackers £9.00



MR COOPER'S  
BUTCHER

RETURNING TO  
TRADITION, WE HAVE OUR  
OWN IN-HOUSE BUTCHER.  
USING THE HIGHEST  
QUALITY OF YORKSHIRE  
BLACK ANGUS AND  
LIMOUSIN CATTLE, OUR  
BUTCHER AGES THE BEEF  
FOR A MINIMUM OF 28  
DAYS BEFORE SELECTING  
AND PREPARING THE VERY  
BEST CUTS.