Copenhagen
BAR & GRILL

January Menu

Starters

Velvety Carrot & Ginger Soup
A Warming Embrace of Ginger and Coconut Milk, Smooth and Comforting

Golden Smoked Haddock Fishcakes
Crisp And Delicate, Paired with Winter Leaves, A Kiss of Fresh Lemon & Dijon Mustard

Beetroot & Goat's Cheese Harmony
Sweet Beetroot and Creamy Goat Cheese, With Roasted Walnuts and a Drizzle of Balsamic Glaze

Wild Mushroom & Garlic Bruschetta
Rustic Sourdough Crowned with Earthy Mushrooms, Finished with Fragrant Sage Oil

Plates

Chicken Schnitzel Elegance
Tender Fillet in a Golden Crumb, Topped with a Soft Fried Egg, Cajun Fries & Cherry Tomatoes

Slow-Cooked Beef Bourguignon
Rich And Comforting, With Bacon Lardons, Mushrooms & Red Wine, Served Alongside Carrots & Baby Potatoes

Oven-Baked Salmon Fillet
Succulent Salmon Brushed with Grain Mustard, Accompanied by New Potatoes & Sautéed Baby Spinach

Roast Cauliflower in Tahini Silk
A Vegetarian Delight with Herb Mash, Crowned with Jewel-Like Pomegranate Seeds

Sweet Endings

Warm Treacle Tart
Golden And Indulgent, Served with Vanilla Ice Cream & Candied Peel

Apple & Calvados Crème Brûlée
A Sensual Twist on a Classic, Dusted with Cinnamon & Finished with Guernsey Cream

Artisan Cheese Selection
Grapes, Celery, Fig Relish, Biscuits & Walnuts,

To Conclude
Freshly Brewed Coffee or Tea with Mints

Two Courses £30.00
Three Courses £35.00

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