



Copenhagen, a chestnut stallion, became Arthur Wellesley, First Duke of Wellington's favourite horse. Named after one of Wellington's early victories, Copenhagen was present at the Duke's greatest victory, the Battle of Waterloo in 1815.

Copenhagen may have been a little difficult to manage but he was a great war horse. He stayed with the Duke in retirement and was given a funeral with full military honours when he died in 1836. Copenhagen was buried at the Duke's country estate at Stratfield Saye in Hampshire.

“

There may have been many faster horses, no doubt many handsomer, but for bottom and endurance I never saw his fellow.

”

Duke of Wellington

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## NIBBLES

Served from 12.00 noon till 9.30pm | GF DF Options available

**Blistered Padron Peppers £7.00**

**Bourbon-Glazed Pork Belly Chunks £7.50**

**Halloumi Fries, Roasted Garlic & Rosemary Aioli £6.50**

**Marinated Olives  
& Mr Filbert's Mix Nuts £6.00**

**Assorted Bread Rolls & Flavoured Butters £6.00**

**Homemade Sea Salt and Rosemary Focaccia,  
Chef's Dip £6.00**



## STARTERS

Served from 12.00 noon till 2pm & 5.30pm till 9.30pm | GF DF Options available

**Game Pâté £9.00**

Spiced Pear Chutney, Toasted Brioche

**Sticky Ginger-Glazed Pork Ribs £9.00**

Glazed in a Sweet Combination of Ginger, Soy Sauce, Orange & Garlic  
or as Main with Garlic Ciabatta & French Fries **£17.00**

**Pan-Seared Guernsey Scallops £14.50**

Celeriac Purée, Toasted Hazelnut, Cider Beurre Blanc & Crispy Celeriac

**Curried Mussels £10.50**

Coconut Curry Sauce, Ginger, Garlic, Lime & Coriander served with  
Sourdough Garlic Bread or as Main with Frites **£19.50**

**King Prawns £12.50**

Pan-Seared King Prawns, Garlic, Chilli & Winter Herbs,  
Lemon Oil, Warm Sourdough

**Chef's Soup £7.00**

Served with Warm Sourdough Bread

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## FROM THE GARDEN

Served from 12.00 noon till 9:30pm | **GF** **DF** Options available

### Winter Herb Gnocchi

**Small £8.50 | Big £16.00**

Soft Potato Gnocchi tossed with  
Roasted Winter Vegetables, Sage Butter,  
Toasted Walnuts and Whipped Goat's Cheese  
(Vegan Option Available)

### Chestnut & Porcini Tagliatelle £17.50

Fresh Tagliatelle in a Creamy Chestnut  
& Porcini Sauce, finished with Thyme,  
Cracked Pepper and Truffle Oil

### Leek & Celeriac Winter Tart £19.50

Slow Cooked Leeks, Roasted Celeriac Purée  
& Winter Greens baked in a Savoury Tart,  
topped with Hazelnut Crumble & Smoked Paprika

### Saffron Vegetable Tagine £18.50

Winter Squash, Carrots & Chickpeas simmered  
with Cinnamon, Cumin & Preserved Lemon, served with  
Saffron Infused Couscous and Toasted Almonds

### Halloumi & Spiced Red Cabbage £19.50

Golden Seared Halloumi over  
Braised Red Cabbage & Apple Compote,  
served with Rosemary Roasted Baby Potatoes

### Golden Tempura Selection

**Small £8.50 | Big £16.00**

Crispy Tempura Vegetables with Sweet Chilli Dip

### Aubergine Parmigiana

**Small £9.50 | Big £18.00**

Layers of Aubergine, Tomato,  
Mozzarella & Vegetarian Parmesan Style Cheese.  
A Southern Italian favourite

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## OUR SALADS

Served from 12.00 noon till 9.30pm | GF DF Options available

*Mixed Leaves, Beetroot, Red Onion, Cucumber,  
and Cherry Tomatoes topped with a choice of:*

**Seared Fillet of Salmon with Lime Salsa GF £22.95**

**Grilled Cajun Chicken & Bacon GF £21.95**

**Grilled Goats Cheese with a Honey Mustard Dressing V £18.95**

**Warm Roasted Squash & Feta Cheese, Maple Dressing £18.50**

*All served with Sourdough Bread*

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## SHARING PLATTERS

Served from 12.00 noon till 9.30pm | GF DF Options available

**ENJOY WITH FRIENDS, AS A STARTER  
TO SHARE OR AS A MAIN FOR ONE**

**Vegetarian Mezze Platter £22.95**

Marinated Olives, Tomatoes, Falafel, Potato Tortilla,  
Grilled Halloumi, Hummus, Cucumber, Deep Fried  
Jalapeno with Cheese, Toasted Pitta Bread

**Seafood Bake Platter £55.00**

A rich and comforting oven baked medley of seasonal shellfish:  
King Prawns, Mussels, Scallops, Clams, Calamari and Langoustine  
layered with Roasted Garlic, Lemon and Winter Herbs, served with  
Roasted Garlic Aioli, Caper & Dill Mayo, and Warm Rustic  
Bread for dipping into the juices

**Steak & Cheese Fondue £58.00**

16oz Sirloin Steak, Gruyère & Emmental Fondue, Crispy New Potatoes,  
Charred Vegetables and Warm Sourdough

**Baked Camembert & Charcuterie Plate £28.95**

With Warm Sourdough Bread

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## PLATES

Served from 12.00 noon till 2pm & 5.30pm till 9.30pm | **GF** **DF** Options available

### **Braised Beef Short Rib £24.95**

Slow Braised Beef Short Rib,  
Silky Parsnip Purée,  
Rosemary-Roasted Baby Potatoes  
& Red Wine Jus

### **Sticky Ginger-Glazed Pork Belly £22.50**

Glazed in a Sweet Combination  
of Ginger, Soy Sauce, Orange & Garlic,  
Sage Mash, Seasonal Greens,  
Brandy & Apple Jus, Crackling

### **Venison Bourguignon £26.95**

Slow Braised Venison in Red Wine, Smoked Bacon,  
Baby Onions & Mushrooms,  
served with Creamy Mash & Winter Herbs

### **Copenhagen Fish Pie £25.50**

Salmon, Smoked Haddock, King Prawns,  
Cheddar Mash, Peas & Shallots

### **Wiener Schnitzel £24.50**

Crispy Breaded Veal Schnitzel, Warm Potato Salad,  
Rocket & Parmesan Salad, Lemon & Parsley & Anchovies

### **Pan Roasted Cod £25.50**

Creamy Leek, Crispy Capers and  
Rosemary Roasted Baby Potatoes

### **Pan Seared Guernsey Scallops £30.95**

Pan Seared Guernsey Scallops,  
Celeriac Purée, Toasted Hazelnut,  
Cider Beurre Blanc, Crispy Celeriac  
and Roasted Baby Potatoes

### **Fish & Chips **GF** £19.95**

Minted Garden Peas and Thick Cut Chips

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## STEAKS & GRILLS

Served from 12.00 noon till 2pm & 5.30pm till 9.30pm | **GF** **DF** Options available

*Our beef comes from British & Irish farms that have raised top quality Beef Cattle for over 100 years. Our specially selected cuts are dry aged on the bone for approximately 28 days before being expertly butchered locally. All our steaks are served with mushrooms, vine tomatoes, home cut chips & a sauce of your choice.*

### Sirloin 10oz / 280gr £32.95

With an edging of fat

### Fillet 8oz / 225 gr £35.95 Fillet 5oz / 141 gr £28.95

Very tender almost fat free

### Ribeye 12oz / 340 gr £35.95

A marbled tender cut giving a rich full flavoured Steak

### Gourmet Copenhagen Burger £22.95

Ground Veal & Pork, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins in a Seeded Bun with Home Cut Chips

### Chateaubriand 20oz £79.00 (perfect for sharing)

Grass Fed Irish Beef, Prime Angus Hereford Cross, 31 days dry aged served with a choice of two sauces & two choices from our Side & Extras

### EXTRAS FOR YOUR STEAK

½ Lobster £Market Price

Two scallops £8.00 Three King Prawns £6.00

### Complementary Sauces **GF**

Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce, Mushroom Sauce, Blue Cheese Sauce

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## SIDES & EXTRA

Sautéed or  
Creamy Spinach £6.00

Onion Rings £5.00

Mixed or Green Salad £5.50

New Potatoes £4.50

Tomato,  
Red Onion Salad £4.50

Dauphinoise £5.50

Deep Fried Courgettes £6.00

Thick Cut Chips £5.00

Parmesan Polenta Fries £5.50

French Fries £4.50

Sweet Potato Fries £5.50

Truffle Chips £6.00

Green Beans £5.50

Lyonnais £5.00

Mac & Cheese £7.50

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## SMÖRGÅSBORD

From 12pm until 5.30pm | **GF** **DF** Options available

### Crispy Fish Goujons Sandwich £14.50

Hand Fish Goujons, lightly battered and fried until golden, layered on a Sliced Toasted Sourdough Bread with Shredded Lettuce, Pickled Cucumber, and a Lemon Caper Tartare

### Ham & Cheese Sandwich £9.00 with Soup £12.00

On Granary Bread or White Bread

### Prawn Marie Rose Sandwich £10.00 with Soup £13.00

On Granary Bread or White Bread

### Shredded Short Rib Roll £15.50

Slow Braised Beef Short Rib, Shredded in a warm Soft Brioche Roll, Pickled Red Onion, Mustard Cream, Crispy Shallots served with Fries and Slaw

### Cajun Chicken & Avocado £14.95

With Smoked Bacon, Red Onions & Tomatoes in a Rustic French Roll and Fries

### Butternut & Lentil Burger **GF** **DF** £16.95

Butternut Squash & Lentil Patty, blended with Earthy Mushrooms and Crunchy Cashew Nuts for a perfect balance of texture and taste.

Served with a Rich & Velvety Roasted Garlic Aioli Burger Bun and accompanied by Hand-Cut, Golden Crispy Chips

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## DESSERTS

Served from 12.00 noon till 9.30pm | GF DF Options available

### Café Gourmand £9.00

Trio of Petit Sweet Served with Espresso

### Chocolate & Pecan Tart £9.00

With a Quenelle of Amaretto Mousse

### Apple Tart Tatin £9.00

Vanilla Ice Cream

### Sticky Toffee Pudding £9.00

Warm Butterscotch Sauce finished with a touch of Sea Salt  
and accompanied by Vanilla Ice Cream

### Lemon & Rhubarb Posset £9.00

With Pistachio Crumb, Homemade Shortbread Biscuit

### Vegan Blueberry Cheesecake V VE GF DF £9.00

With Blueberry Compote

### Chocolate Fondue for Two GF £17.50

Belgian Milk Chocolate served with  
Marshmallow, Strawberry,  
Banana & Chocolate Brownie

### Ice Cream or Sorbet £2.50 per scoop

Chocolate, Vanilla, Strawberry,  
Honeycomb & Salted Caramel or  
Lemon, Passion Fruit & Mango

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## CHEESE PLATTER

A selection of Guernsey, British and European Cheeses,  
served with Cheese Crackers, Fig Chutney & Grapes

### Small Cheese £11.95

### Big Cheese £14.95

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## AFTERNOON TEA

Served from 2pm until 5.30pm | GF DF Options available

### Guernsey Cream Tea £9.00

Pot of Clipper Fairtrade Tea,  
Fruit Infusion or Bean14 Coffee.

Served with Scone, Jam, Guernsey Butter and Cream.

### Deluxe Afternoon Tea £20.95

A selection of Homemade Finger Sandwiches including Smoked Salmon on Rye Bread, Cheese & Tomato Focaccia Fingers, Ham & Mustard in a Sliced White Bread, Chicken & Mayo in a Mini Brioche Bun.  
Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter.

Selection of Miniature Cakes all served with  
Clipper Fairtrade Tea, Fruit Infusions or Bean14 Coffee.

### Prosecco Afternoon Tea £27.95

A glass of House Prosecco specially chosen  
to complement your Afternoon Tea.

A selection of Homemade Finger Sandwiches including Smoked Salmon on Rye Bread, Cheese & Tomato Focaccia Fingers, Ham & Mustard in a Sliced White Bread, Chicken & Mayo in a Mini Brioche Bun.  
Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter.

Selection of Miniature Cakes all served with  
Clipper Fairtrade Tea, Fruit Infusions or Bean14 Coffee.

## HOT BEVERAGES

### Pot of Clipper Fairtrade Tea with Biscuits £5.50

Please choose from:

English Breakfast, Fruit Tea,  
Green Tea with Mint,  
Green Tea with Lemon,  
Ceylon Earl Grey, Green Tea,  
Camomile, Ginger & Lemon  
and Peppermint Tea.

### Cafetière of Bean14 Coffee with Biscuits £5.50

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## KIDS CUISINE £15

GF DF Options available

Pasta & Creamy Tomato Sauce

Battered Fish Goujons,  
Vegetables & French Fries

Homemade Chicken Popcorn,  
Vegetables & Chunky Cut Chips or Rice

Coconut Milk Chicken Curry & Rice

Fillet Steak & Chunky Cut Chips  
(£5.50 extra charge)

## DESSERTS

Scoop of Ice Cream or Sorbet

Eton Mess Special

Strawberries, Cream, Meringue

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