

DRINKS

SPARKLING & CHAMPAGNE

	125ML	BOTTLE
Prosecco <i>Ca di Alte, Veneto, Italy</i>	10	33
Sophie Baron Champagne, Grand Réserve Brut	13.5	65

WHITE WINE

	125ML	175ML	BOTTLE
Macabeo <i>Molinico Loco, Spain</i>	7	8	29
Les Caves Richemer Picpoul <i>Languedoc, France</i>	8	9	34
Framingham Sauvignon Blanc <i>Marlborough, New Zealand</i>	9.5	10.5	44

ROSÉ WINE

Monastrell Rosado <i>Molinico Loco, Spain</i>	7	8	29
Château Beaulieu 'Cuvée Alexandre' Rosé <i>Coteaux d'Aix-en-Provence</i>	10	12	45

RED WINE

Monastrell <i>Molinico Loco, Spain</i>	7	8	28
Kaiken Clasico Mendoza Malbec <i>Mendoza, Argentina</i>	8	9	34
El Coto Rioja Crianza <i>Rioja Alavesa, Spain</i>	8	9	34

FRESH PRESSED JUICES & SMOOTHIES

Apple Juice	4.25
<i>The Perfect apple juice, sweet, crisp and tart</i>	
Orange Juice	4.25
<i>The best orange juice freshly squeezed at it's finest</i>	
Tropical Juice	4.5
<i>A burst of tropical flavours with pineapple, mango, passion fruit & tumeric</i>	
Citrus Glow Smoothie	4.5
<i>Boost immunity with a sweet & glow enhancing smoothie</i>	
Berry Bliss Smoothie	4.5
<i>The trio of berries paired with creamy banana makes it perfectly sweet, slightly zingy & very refreshing</i>	

SOFT DRINKS

Harrogate Spring Water 330ml	3.3
<i>Still or Sparkling</i>	
Harrogate Spring Water 750ml	4.9
<i>Still or Sparkling</i>	
Coke / Diet Coke / Coke Zero /	3.5
Sprite / Fanta	
San Pellegrino	3.3
<i>Orange / Blood Orange / Lemon</i>	

NON-ALCOHOLIC

Passionfruit Cooler	6.5
<i>Passionfruit, lime, pineapple, vanilla, ginger ale</i>	
Mint Spritz	6.5
<i>Cloudy apple juice, mint, lime, soda</i>	
Amaretti Cherry Sour	7
<i>Amaretti, lemon, cherry</i>	

COFFEE & TEA

Soya & Oat milks available	
Americano	3.4
Latte / Cappuccino	3.85
Flat White	3.75
Macchiato / Double Espresso	3
Mocha	4.2
Hot Chocolate	4
Yorkshire Tea	3
Ringtons Speciality Tea	3.6
<i>Earl Grey / Peppermint / Green / Camomile / Decaf / Lemon & Ginger</i>	

COCKTAILS

Other classic cocktails available upon request	
Hugo	11
<i>Prosecco, elderflower liqueur, fresh mint</i>	
Kir Royal	13
<i>Creme de Cassis, Champagne</i>	
Aperol Spritz	11
<i>Prosecco, Aperol, Soda</i>	
Bellini	11
<i>Prosecco, peach purée</i>	
Negroni	11
<i>The Lakes Gin, Campari, Sweet Vermouth</i>	

BOTTLED BEERS

Estrella Galicia 330ml	5
Estrella Galicia 0.0% 330ml	4
Black Sheep Ale 500ml	6.5
Curious Brew Cider 330ml	5.5

COPPERGATE KITCHEN

BY

Fenwick

BREAKFAST

Monday – Saturday: 9am – 11.30am, Sunday: 10.30am – 12pm

Croissant with Butter & Strawberry Jam v	4.25	English Breakfast.....	12
Pain au Raisin v.....	4	Sausage, grilled bacon, tomato, mushroom,	
Pain au Chocolat v	4	baked beans, two Cacklebean eggs – choice of fried,	
Almond Croissant v	4.75	scrambled or poached & a slice of toast & butter	
Granola, Coconut Yoghurt & Berries PB,WF.....	6.5	Vegetarian Breakfast v	11.5
Toast Selection v	4.25	Vegetarian sausage, tomato, mushroom, spinach,	
Selection of artisan bread, served with jam		baked beans, two Cacklebean eggs – choice of fried,	
& butter		scrambled or poached & a slice of toast & butter	
Wheat free alternative available upon request		Add an additional slice of toast & butter	
Grilled Bacon or Sausage Bap.....	6.75	to an English or Vegetarian Breakfast	1.75
Add a Cacklebean fried egg.....	2	Cacklebean Eggs on Toast v.....	7
		With a choice of scrambled, fried or poached	
		With grilled bacon.....	9.5
		With smoked salmon.....	11.5

BRUNCH

Available all day Monday – Sunday
Last orders Monday – Saturday 4.30pm, Sunday 3.30pm

Cheese Scone with Butter v	4.25	Eggs Royale	13.5
Fruit or Plain Scone with Clotted Cream		Toasted English muffin, smoked salmon,	
& Jam v	4.5	Cacklebean poached eggs, hollandaise sauce	
Cacklebean Three Egg Omelette v	11.5	Eggs Florentine v	11.5
With a choice of: Ham & Gruyere, smoked salmon		Toasted English muffin, steamed spinach,	
& herbs, mature Cheddar & tomato		Cacklebean poached eggs, hollandaise sauce	
Eggs Benedict.....	12	Crushed Avocado, Lime & Chilli on Toast PB	11.5
Toasted English muffin, sliced ham, Cacklebean		With two poached Cacklebean eggs v.....	14
poached eggs, hollandaise sauce			

AFTERNOON TEA

Afternoon Tea must be pre-booked, please speak to one of our colleagues.
Available from 2pm until close Monday – Sunday

Champagne Afternoon Tea 35 PP
Traditional Afternoon tea served with a glass of Sophie Baron Grand Réserve Brut NV

Traditional Afternoon Tea 21.5 PP
Served with a pot of tea

Selection of freshly cut finger sandwiches
Smoked salmon, crème fraîche & dill
Egg mayonnaise & watercress v
Cucumber, cream cheese & mint v

Two scones
With Cornish clotted cream & jam

Selection of Four handmade pastries

Cream Tea 11.5 PP
Served with a pot of tea
Two scones with Cornish clotted cream & jam

LUNCH

Monday – Saturday: 11.30am – 5.30pm, Sunday: 11.30am – 4pm
Last orders Monday – Saturday 4.30pm, Sunday 3.30pm

SANDWICHES

Add on a portion of chips or mixed salad	
to any sandwich for 3	
Club Sandwich	13.5
Chicken, egg, grilled bacon, lettuce, tomato	
Croque Monsieur	12
Ham, Gruyere cheese & wholegrain mustard	
Add a Cacklebean fried egg.....	2
Grilled Cheese Sandwich v	11.5
Cheddar & Gruyere with onion marmalade	
Steak Sandwich	15.5
Sirloin steak, peppercorn mayonnaise,	
watercress, shallots, horseradish	
Add a Cacklebean fried egg.....	2

LARGE PLATES

Grilled Sirloin Steak	21.5
With French fries, watercress & a choice of	
peppercorn sauce or Bearnaise	
Black Angus Beef Burger	16
Cheese, gherkin, red onion, tomato & French fries	
Add a Cacklebean fried egg.....	2
Add grilled bacon	2.5
Katsu Chicken Burger	15.5
Japanese breaded chicken breast, katsu curry	
mayonnaise, lettuce, tomato, red onion & fries	
Chicken Milanese	18.5
With a rocket & Parmesan salad, romesco sauce	
Coppergate Kitchen Fish & Chips	17.25
With triple cooked chips, mushy peas &	
tartare sauce	
Roasted Red Pepper, Gruyere Cheese &	
Spinach Tart v	15.5
With a mixed leaf salad	

SUNDAY ROAST

Join us every Sunday from 12pm
for the Coppergate Kitchen roast –
book to avoid missing out!

Roast Sirloin Beef 20
With Yorkshire Pudding, Roast potatoes
& seasonal veg

Nut Roast v 19
With Yorkshire pudding, roast potatoes &
seasonal veg

SALADS

	SMALL/MAIN
Caesar Salad.....	12 / 17.5
Romaine lettuce, anchovies, Parmesan,	
croutons, caesar dressing	
With grilled chicken	15 / 19.5
With Atlantic prawns	16.5 / 23
Chopped Salad v	10 / 16
Cucumber, tomato, radish, golden beetroot,	
chicory, lettuce, avocado, boiled	
Cacklebean egg	
With grilled chicken	13 / 19
With Atlantic prawns	14 / 21.5
Greek Salad PB,WF	11 / 16.25
Plant-Based Feta, olives, cucumber,	
baby gem, tomatoes, olive oil & mixed herbs	

SIDE DISHES

French Fries v	4.5
Mixed Leaf Salad PB,WF	4.5
Steamed Spinach PB,WF	4.5
Gran Levanto & Truffle Fries v	5.5
Bread Selection Served with Salted Butter v	4

CAKES & DESSERTS

Seasonal Fruit Opera Cake	6.5
Basque Cheesecake with Seasonal	7
Fruit Compote v	
Victoria Sponge v	6.5
Orange & Polenta Cake WF	6
Carrot & Walnut Cake v.....	6.5
Chocolate Brownie with Vanilla Ice Cream v	5.75
Affogato v,WF	6.25
Ice cream v,WF & Sorbet PB,WF	
Two scoops	4
Three scoops	5.5

(V) Vegetarian (PB) Plant-based (WF) Wheat free
Some of the ingredients we use in our kitchen are classified as food allergens.
Full allergen information for items on our menu is available upon request.
Our recipes are subject to change, please check with our restaurant colleagues
on every visit to our restaurant. All prices include VAT.
A discretionary 12.5% service charge will be added to your bill, which 100% is
shared equitably between our colleagues.