# The COPPERNOSE

## NIBBLES

| | |
|---|---|
| Nocellara Green Olive Mix *su* | £5 |
| Warm Artisan Breads, Hampton Court Palace Vegetable Hummus *g \| su* | £6 |
| Rosemary & Brown Butter Popcorn *mi* | £3 |
| The Mitre Nut Mix *pn \| n* | £6 |
| King's Board *n \| g \| su \| mi \| se* | £14 |

## SMALL PLATES

| | |
|---|---|
| Duck Liver Parfait, Sticky Fig Chutney, Duck Fat Brioche *mi \| g \| e \| su* | £12 |
| Gravadlax of Salmon, Horseradish Crème Fraîche & Caper Dressing *f \| mi \| su \| ce \| mi* | £11 |
| Crispy Salt & Pepper Squid, Jalapeno Salsa, Sriracha Mayo *mo \| gl \| su \| e* | £12/16 |
| Cauliflower Popcorn, Teriyaki Dressing *mi \| su \| ce \| g \| so* | £8 |
| Roasted Jerusalem Artichoke Soup, Toasted Focaccia *g \| ce \| n \| mi \| su* | £8 |

## LARGER PLATES

| | |
|---|---|
| Wild Boar Sausages, Creamy Mash, Curly Kale & Rosemary Jus *mim \| mu \| ce \| su* | £17 |
| Smoked Beetroot Risotto, Maple Frosted Walnuts, Balsamic Watercress *su \| n* | £16 |
| Six Wives Beer Battered Haddock, Triple Cooked Chips, Mushy Peas & Tartare Sauce *f \| gl \| e \| su* | £18 |
| The Mitre Beef Burger, Onions, Pickles, Shredded Lettuce & Skinny Fries *gl \| e \| mu \| ce \| su* | £16 |
| Chicken Club Sandwich, Avocado, Bacon, Tomato, Shredded Lettuce & Mayo Fries *gl \| mu \| su* | £15 |

## SIDES

| | |
|---|---|
| Parmesan Fries *mi \| g* | £6 |
| Triple Cooked Chips | £6 |
| Robuchon Mash *mi* | £5 |
| Mixed Leaf Salad, House Dressing *mu* | £4.5 |
| Winter Greens, Caper Dressing *mi \| su* | £5 |

## Puddings

| | |
|---|---|
| Sticky Toffee Pudding *mi \| g \| e* | £8 |
| Chocolate Nemesis, Clementine Crème Fraîche *mi \| g \| so* | £8 |
| Spiced Apple Crumble, Homemade Custard *mi \| g \| e* | £8 |
| British Cheese Selection, Crackers , Grapes *mi \| g* | £14 |

Optional Service Charge 12.5 %

*(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish*
*(so) Soya | (se) Sesame | (cr) Crustaceans | (mo) Molluscs | (su) Sulphites | (pn) Peanuts*

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

# The COPPERNOSE

## BUBBLES

| | 125ml \| bottle |
|---|---|
| CRÉMANT DE LOIRE, CHÂTEAU LANGLOIS Loire, FR NV | 9 \| 40 |
| BOLLINGER, SPECIAL CUVÉE Champagne, FR NV | 16 \| 90 |
| KIR ROYALE Créme de cassis, Crémant de Loire | 11 |
| CLASSIC CHAMPAGNE COCKTAIL Courvoisier VS, Angostura bitter, Bollinger champagne, Brown sugar | 20 |

## ROSÉ

| | 175ml \| carafe \| bottle |
|---|---|
| WHISPERING ANGEL CHÂTEAU D'ESCLANS Côtes de Provence, FR, 2021 | 13.5 \| 38 \| 55 |

## WHITE WINES

| | 175ml \| carafe \| bottle |
|---|---|
| LA LOUPE Grenache Blanc, Languedoc, FR 2020 | 8 \| 21 \| 28 |
| LA PETITE ABBAYE, SAUVIGNON BLANC, Loire, FR, 2021 | 9 \| 25 \| 34 |
| GAVI DI GAVI, CÁ DA BOSIO DOCG, Barolo, IT 2020 | 11.5 \| 32 \| 47 |
| LAIBACH CHENIN BLANC (Organic) Sur Lie, Stellenbosch, SA 2019 | 12 \| 34 \| 49 |

## RED WINES

| | 175ml \| carafe \| bottle |
|---|---|
| LA LOUPE Grenache Noir, Languedoc, FR, 2020 | 8 \| 21 \| 28 |
| DOMAINE DE SAISSAC, CABERNET SAUVIGNON Pays D'oc, FR 2018 | 8 \| 21 \| 28 |
| BLAUBURGUNDER, KALTERN CALDARO Pinot Noir, Alto Adige, IT 2018 | 12 \| 36 \| 50 |
| CHÂTEAU LA GORCE, CRU BOURGEOIS Médoc, Bordeaux, FR 2018 | 14 \| 40 \| 58 |

## G&T

| | |
|---|---|
| No3 LONDRON DRY GIN served with a slice of lime | 5.5 |
| SIPSMITH LONDON DRY LEMON DRIZZLE GIN served with a slice of lemon | 5 |
| HENDRICK'S GIN served with a cucumber | 5 |
| CHASE PINK GRAPEFRUIT GIN served with a slice of grapefruit | 5 |
| SILENT POOL LONDON DRY GIN served with a slice of orange | 5.5 |

FEVER TREE MIXER +£3.50 (Indian Premium Tonic, Naturally Light Tonic, Mediterranean Tonic, Elderflower Tonic

## COCKTAILS

| | |
|---|---|
| VIOLET DELIGHT Boe Violet Gin, Luxardo Maraschino, Lemon, Egg White | 12 |
| THE KING'S COCKTAIL King's Ginger Liqueur, Créme de cassis, Lemon, Ginger Ale | 11 |
| TIKI BY THE THAMES Spiced Rum, Smoked Rum, Overproof Rum, Pineapple & Grapefruit Juice | 12 |
| PASSIONFRUIT MARTINI Ketel One Vodka, Passion Fruit, Lime, Vanilla | 12 |
| ESPRESSO PATRONNIE Ketel One Vodka, Cazcabel Coffee, Espresso And Vanilla | 12 |