

THE COPLEY ARMS

HESSENFORD

Draught

Tribute, St Austell 4.2%	4.9
Cornish Best, St Austell 3.4%	4.6
Proper Job, Cornish IPA 4.5%	5
Singlefin lager, Cornwall 4%	5.2
Korev, Cornish lager 4.8%	5.8
Artic Sky Cold IPA 4.3%	6
Cornish Gold Cider 4.5%	5.1
Rattler Dry Cider 5.5%	5.3
Guinness 4.2%	5.8

Cocktails

Spiced & stormy	9
<i>Spiced Cornish rum, house ginger, lime, soda</i>	
Espresso Martini,	
<i>Espresso, vodka, kahlua, sugar</i>	11
White russian	11
<i>Vodka, kahlua, cream</i>	
Sherbet lemon drop	10
<i>Vodka, triple sec, lemon, sugar</i>	
Mulled Wine	5

Soft & 0%

Luscombe Elderflower	4
Luscombe Ginger Beer	4
Lucky Saint Lager 0.5%	4.5
Proper Job IPA 0.5%	4.8
Salcombe alcohol free gin	3.5
Thatchers Zero	4.8
Guinness 0.0%	4.8
0% Spiced & Stormy	7

Nibbles

Truffle and parmesan arancini, truffle mayo	6	Halloumi fries, sweet chilli sauce (gfo)	5
Mixed Cornish olives (vg)	4.5	Toasted sourdough, herb butter	4

Starters

Soup of the day, toasted sourdough (v, gfo)	7
Potted chicken liver pate, ciabatta croutes, onion marmalade (gfo)	9
Grilled sardines, toasted sourdough, gremolata (df, gfo)	10
Rolled pork rillette, smoked apple purée (gf, df)	9
Walnut & pear tart, blue cheese (vgo)	9

Mains

Duo of pork belly and cheek, turnip, dauphinoise potato, cider sauce (gf, dfo)	22
Brixham Fisherman's pie, seasonal greens (gf)	21
Venison haunch steak, roasted celeriac, chestnuts, fondant potato, jus (gf, df)	23
Grilled whole plaice, new potatoes, samphire, garlic butter sauce (gf, dfo)	20
Roasted beetroot and gorgonzola orzo, parmesan crisp (dfo, v, vgo)	20
6oz beef burger, red onion marmalade, mustard mayo, smoked bacon, smoked cheese, tomato, chips (gfo, df)	17.5
Crispy tofu burger, red onion marmalade, tomato, chips (vg, gfo)	16.5
Hilary's Taunton steak & local ale pie, mash, seasonal greens	19
Local beer battered haddock & chips, peas, tartare (gf, df)	18
10oz 28-day aged sirloin steak, tomato, mushroom, chips, peppercorn sauce (gf, dfo)	28

Sides

Chips (gf,df)	4	8" Garlic flatbread/with cheese	6/7.5
Parmesan & truffle chips	5	Dressed leaves (gf, df)	3
Seasonal greens	3.5		

Please speak with a team member regarding any dietary requirements before placing your order.

(gf) Gluten free, (gfo) Gluten free option, (v) Vegetarian, (vg) Vegan, (vgo) Vegan option, (dfo) Dairy free option

Dessert Cocktails

Espresso Martini, *Owens espresso, vodka, kahlua, sugar* 11

Desserts

Baked lemon tart, raspberry sorbet 8.5
Sticky toffee pudding, toffee sauce, vanilla ice cream 8.5
Pineapple tarte tatin, salted caramel ice cream (vgo) 8
Chocolate & hazelnut mousse (gf) 9
Affogato, double Olfactory espresso, vanilla ice cream (dfo, gfo) 6
add a liquor to your Affogato (Baileys, Cointreau, Amaretto, Kahlua) 3 each
Copley Affogato, double Olfactory espresso, salted caramel ice cream, Cornish spiced rum (dfo, gfo) 9.5

Pudding Wines

Vat 5, Botrytis Semillon, Australia *Peaches, nectarines, apricots, candied orange peel* 4.5 50ml
Cambell's Rutherglen, Muscat, Australia *Sweet & fresh - perfect with fruity puds* 6 50ml
Pedro Ximenez Triana, Javier Hidalgo *Velvety texture, fig, caramel - sticky wine for sticky puds* 6 50ml

Ice Cream

from Yarde Farm, South Hams, Devon

1, 2 or 3 scoops 3/5/7

Madagascan vanilla (gf) Chocolate (gf) Sea salted caramel (gf) Strawberries (gf)
Vegan vanilla (gf,vg) *contains nuts* Vegan strawberry (gf, vg)

Cheese - with chutney & local crackers. Choice of 3 or 5 from below 11/14

Cornish Yarg - *semi-hard Cornish cow's milk cheese, wrapped in nettle leaves*
Beenleigh Blue - *delicately blue, crumbly sheep's cheese from South Devon*
Cornish Blue - *semi soft, young blue cows milk cheese*
Keltic Gold - *earthy, pungent with a Cornish cider washed rind*
Cornish Smuggler- *cheddar style cows milk cheese with orange & white marbling*

Port

Taylors Late Vintage (2017) 5 50ml
Taylors 10 Year Old Tawny 6.4 50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey 4.7 Hicks & Healey 3 year old Cornish Cyder Brandy 4.7
Whiskey Mac 6 Devon Negroni 9
Scotch, Stone's ginger wine *Phymouth gin, Campari, sweet vermouth*

Tea & Coffee

Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall all 3 each
Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea
Organic, fairtrade coffee from Olfactory Coffee, Penryn, Cornwall from 3
Americano, Latte, Cappuccino, Espresso, Double Espresso, Cortado, Mocha
Dairy free milk options available 0.3

Our Suppliers

We aim to source as many of our products as possible from Devon & Cornwall, sourcing seasonally to ensure that we get the very best local produce when it's at its best!

Meat	MC Kelly Butchers, Crediton, Devon Howells Butchers, Tavistock, Devon Devon Venison, Ljfton, Devon	Fish & Seafood	Kingfisher Brixham, Paignton Wright Brothers, Paignton, Devon S&J Fisheries, Iybridge, Devon
Fruit & Veg	Westcountry Sales, Newton Abbott, Devon Forest Produce, Uffculme, Devon	Coffee	Olfactory Coffee, Penryn, Cornwall
Ale & Lager	St Austell Brewery, Cornwall	Tea	Tregothnan, Tresillian, Cornwall
Cider	Cornish Orchards, Liskeard, Cornwall Healeys Cider Farm, Truro, Cornwall	Ice Cream	Dartmoor Ice Cream, Princetown, Devon
		Soft Drinks	Luscombe Drinks, Buckfast, Devon Frobishers, Exeter, Devon

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