

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	5
Mixed Cornish olives	4.5	Toasted sourdough, herb butter	4

Mains

Rare roast Taunton sirloin of beef (gfo)	20
Roast Holsworthy pork loin, apple sauce (gfo)	19
Can't decide... Double roast (gfo)	23
Crispy quinoa nut roast (vgo, gfo)	16
<i>All served with duck fat roasted potatoes (vgo), roasted carrot and parsnip, red cabbage, green veg & Yorkshire pudding</i>	
Devon beef burger, red onion marmalade, mustard mayo, smoked bacon, smoked cheese, tomato, chips (gfo, dfo)	17
Local beer battered fish & chips, tartare, peas (gf, df)	17.5

Sides

Pigs in blankets (gf)	3.5
Cauliflower cheese (gf)	4

Stonebaked Piz̄za all 12" *

<i>Margherita</i> - Mozzarella fior di latte and rich tomato sauce	12
<i>La Capra</i> - Sweet potato, goat's cheese, red onion marmalade	14
<i>The Spicy One</i> - Italian pepperoni, Nduja sausage, chilli oil	15
<i>Il Salmone</i> - Smoked salmon & capers	13.5
<i>The Hawaiian</i> - Devon ham & pineapple salsa	14
<i>Figgy</i> - Fig, prosciutto & chilli jam	15
<i>Perfect Pepperoni</i> - Double pepperoni, mozzarella fior di latte and rich tomato sauce	13

*10" Gluten free bases available for all pizzas. Vegan cheese available.

Extra Toppings

Pepperoni, Nduja, Ham, Olives, Jalapenos, Goat's Cheese	1.5 each
Pineapple salsa, Truffle/Chilli Oil, Sweet Potato, Red Onion Marmalade,	

Dippers

Pesto Mayo, Garlio Aioli, BBQ Sauce	2 each/5 all
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Sides

8" Garlic Flatbread/with cheese	6/7.50	Chips	4
Smoked bacon & honey butter chips (gf)	5	Side salad	3

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* 11

Desserts	Baked lemon tart, raspberry sorbet	8.5
	Triple chocolate brownie, chocolate ice cream (gf)	8
	Sticky toffee pudding, toffee sauce, salted caramel ice cream	8.5
	Affogato, double Olfactory espresso, vanilla ice cream	6
	<i>add a liqueur to your Affogatto (Baileys, Cointreau, Amaretto, Kahlua)</i>	3
	Copley Affogato, double Olfactory espresso, salted caramel ice cream, Cornish spiced rum	9.5

Pudding Wines

Vat 5, Botrytis Semillon, Australia	<i>Peaches, nectarines, apricots, candied orange peel, honeyed finish</i>	4.5	50ml
Cambell's Rutherglen, Muscat, Australia	<i>Intense Muscat aromas, fresh raisin fruit, rich, sweet, opulent</i>	6	50ml
Pedro Ximenez Triana, Javier Hidalgo	<i>Velvety texture, fig, caramel. The ultimate sticky wine</i>	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) <i>contains nuts</i>		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, <i>scotch, stones ginger wine</i>	6		

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

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