

THE COPLEY ARMS

HESSENFORD

Cocktails & Spritz

Spiced & Stormy	9.5	Sherbet Lemon Drop	11	Aperol Spritz	12
<i>Cornish Spiced Rum, ginger, lime, soda</i>		<i>Vodka, lemon, sugar</i>		<i>Aperol, prosecco, soda</i>	
Espresso Martini	11	Honeyed Rusty Nail	12	Peach Blush Spritz	12
<i>Vodka, espresso, Kablua, sugar</i>		<i>Toffee nut whiskey liqueur, honey, bitters</i>		<i>Archers, Zinfandel rosé, lemonade</i>	
Cornish Negroni	12	Spiced & Stormy 0%	7.5	Bees Kiss 0%	6.5
<i>Gin, Tarquins bitter aperitif, rosso vermouth</i>		<i>0% Spiced Rum, ginger, lime, soda</i>		<i>Orange, honey, lime</i>	

Nibbles

Halloumi fries, sweet chilli sauce (gfo)	5
Marinated olives (vg, gf)	4.5
Rose harissa hummus, flatbread, chilli seeds (df)	4.5
Salt & pepper squid, jalapeno mayo (df)	6
Focaccia, balsamic & extra virgin olive oil (v)	5

Starters

Roasted Jerusalem artichoke soup, cheesy rarebit, pine nut vinaigrette (vg, gfo)	7.5
Sea bream crudo, blood orange, fennel, chilli dressing (dfo, gf)	9
Goats curd, marinated beetroot, pickled walnut dressing, bitter leaves (gfo)	8.5
Pan fried scallop, nduja butter, charred lemon (gf)	11
Lamb kofta, cucumber raita, coriander, dukkha	9
Baked camembert, focaccia, chilli jam, gooseberry chutney (v, gfo)	17

Mains

Hilary's steak & ale pie, creamed potato, seasonal greens	20
Crab risotto, roasted peppers, courgette, saffron aioli, sea herbs (gf)	25
Devon venison haunch steak, potato rosti, black pudding, wild mushrooms, blackberries (gfo)	27
South coast stone bass, tiger prawn, spinach, chips, lobster peppercorn sauce (gf)	25
Confit duck leg, braised butter beans, charred radicchio, salsa verde (gf)	24
Fragrant cauliflower & sweet potato dahl, spinach, shallot bhaji, charred flatbread, raita (vgo, gfo)	19
Battered local haddock & chips, minted peas (gf, df)	20
Westcountry beef burger, slow cooked pulled pork, burger sauce, lettuce, cheese, chips (gfo)	19
28-day aged 10oz sirloin steak, tomato, mushroom, chips, bone marrow sauce (gf)	28

Sides

Chips	4	8" Garlic flatbread/with cheese	6/7.5
Parmesan & truffle chips	5	Bitter leaf salad	4
Tenderstem broccoli, confit garlic	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

Desserts

Sticky banoffee pudding, miso caramel sauce, clotted cream	8.5
Custard tart, forced rhubarb, rhubarb sorbet (v)	8.5
Tiramisu, mascarpone cream, rum & raisin ice cream, cocoa nib	9.5
Buttermilk pannacotta, blackberry compote, crumble (gf)	8
Affogato, double Olfactory espresso, vanilla ice cream (dfo, gf)	6
<i>add a liqueur to your Affogato (Baileys, Cointreau, amaretto, Kablua)</i>	3.5 each
Copley Affogato, double Olfactory espresso, salted caramel ice cream, Cornish spiced rum (dfo, gf)	9.5

Ice Cream (gf) *from Treleavens Luxury Cornish Ice Cream, Tretoil Farm, Cornwall* 1, 2 or 3 scoops 3/5/7

Madagascar vanilla	Strawberry	Salted caramel	Chocolate
Vegan vanilla	Rhubarb sorbet	Raspberry sorbet	

Cheese - *with gooseberry chutney & crackers* 11

Cornish Yarg - *semi-hard Cornish cow's milk cheese, wrapped in nettle leaves*

Cornish Blue - *delicate & sweet blue from East Cornwall*

Cornish Brie - *mild, creamy & smooth with a buttery yellow colour*

Feeling full?

Connie Glaze toffee vodka liqueur hot chocolate	8.7
Liqueur coffee <i>with your choice of spirit</i>	from 7.1

Digestif & Dessert Wine

Hicks & Healey Single Malt Cornish Whiskey	5.2	Hicks & Healey 3 year old Cornish Cyder Brandy	5.2
Whiskey Mac	7	Cornish Negroni	12
Taylor's Late Vintage Port (2019)	5.1	Taylor's 10 Year Old Tawny	6.5
Vat 5, Botrytis Semillon, Australia	<i>Peaches, nectarines, apricots, candied orange peel</i>		5
Cambell's Rutherglen, Muscat, Australia	<i>Sweet & fresh - perfect with fruity puds</i>		7.5

Tea & Coffee

<i>Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall</i>	3
<i>Freshly roasted coffee from Olfactory Coffee, Penryn, Cornwall</i>	from 3
Dairy free milk options available	0.3

Our Suppliers

We aim to source the very best fresh, seasonal & local produce

<i>Meat</i>	<i>The County Butcher, Liskeard, Cornwall</i>	<i>Fish & Seafood</i>	<i>Wright Brothers, Paignton, Devon</i>
	<i>Devon Venison, Lifton, Devon</i>		
<i>Fruit & Veg</i>	<i>Westcountry Foods, Newton Abbott, Devon</i>	<i>Coffee</i>	<i>Olfactory Coffee, Penryn, Cornwall</i>
	<i>Forest Produce, Uffculme, Devon</i>	<i>Tea</i>	<i>Tregothnan, Tresillian, Cornwall</i>
<i>Ale & Lager</i>	<i>St Austell Brewery, Cornwall</i>	<i>Ice Cream</i>	<i>Treleavens, Lanivet, Cornwall</i>
	<i>Harbour Brewing Co., Bodmin, Cornwall</i>		
<i>Cider</i>	<i>Cornish Orchards, Liskeard, Cornwall</i>	<i>Soft Drinks</i>	<i>Navas Drinks, Falmouth, Cornwall</i>
	<i>Healeys Cyder Farm, Truro, Cornwall</i>		<i>Frobishers, Exeter, Devon</i>

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