

THE COPLEY ARMS

HESSENFORD

Cocktails & Spritz

Spiced & Stormy	9.5	Naughty Santa	11	Aperol Spritz	12
<i>Cornish Spiced Rum, ginger, lime, soda</i>		<i>Vodka, grenadine, lime, lemonade</i>		<i>Aperol, Prosecco, soda</i>	
Espresso Martini	11	Honeyed Rusty Nail	12	Peach Blush Spritz	12
<i>Vodka, espresso, Kahlua, sugar</i>		<i>Toffee nut whiskey liqueur, honey syrup, 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

Iberico jamon croquettes, rocket, parmesan	6	Rose harissa hummus, tortilla chips (df)	4.5
Salt & pepper squid, lemon mayo (df)	5.5	Halloumi fries, sweet chilli sauce (gfo)	5
Rosemary & sea salt focaccia, extra virgin olive oil, balsamic	5		

<i>Mains</i> Rare roast sirloin of Westcountry beef (gfo, dfo)	20
Roast loin of Cornish pork (gfo, dfo)	19
Can't decide... Double roast (gfo, dfo)	23
<i>All served with roasted potatoes, roasted carrot and parsnip, red cabbage, green veg & Yorkshire pudding</i>	

Fragrant sweet potato dahl, coriander, spinach, charred flatbread, yoghurt (vgo, gfo)	18
Westcountry beef burger, slow cooked brisket, mustard mayo, Jail Ale chutney, cheese, tomato, chips (gfo, dfo)	19
Battered local haddock & chips, peas (gf, df)	18

<i>Sides</i> Honey mustard glazed pigs in blankets (gf)	4
Smoked Cornish cheddar cauliflower cheese (gf)	4.5

Stonebaked Piz̄za all 12" *

<i>Margherita</i> - Mozzarella fior di latte & 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 Italian pepperoni	13
<i>The Big Cheese</i> - Five Westcountry favourites plus mozzarella	13

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

<i>Extra Toppings</i> Pepperoni, Nduja, Ham, Olives, Goat's Cheese, Mushroom	1.5 each
Pineapple salsa, Truffle/Chilli Oil, Sweet Potato, Red Onion Marmalade	

<i>Dippers</i> Pesto Mayo, Garlic Aioli, BBQ Sauce	2 each/5 all
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<i>Sides</i> Chips	4	8" Garlic flatbread/with cheese	6/7.5
Parmesan & truffle 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

Desserts

Treacle & walnut tart, vanilla ice cream	8
Sticky toffee pudding, caramel sauce, clotted cream	8
Dark chocolate cremeux, cherries (gf)	8
Affogato, double Olfactory espresso, vanilla ice cream (v, 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 (v, dfo, gf)	9.5

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

Madagascan vanilla	Chocolate	Sea salted caramel	Strawberry
Vegan vanilla	Raspberry sorbet	Ruby orange sorbet	

Cheese - with 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 with your choice of spirit	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)	5.5	Taylors 10 Year Old Tawny	7

Vat 5, Botrytis Semillon, Australia	Peaches, nectarines, apricots, candied orange peel	5
Cambell's Rutherglen, Muscat, Australia	Sweet & fresh - perfect with fruity puds	7.5

Tea & Coffee

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

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

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

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