



## DINNER MENU

### WHILST YOU DECIDE

- Crispy squid & chilli ..... 8      Sourdough & butter *v*..... 3  
 Smoked marcona almonds *pb*..... 3.5  
 Gordal olives *pb*..... 4

### APPETISERS

- French onion soup, gruyere crouete ..... 8  
 Salt cod arancini, tartare sauce ..... 9  
 Baked 'Jack Be Little' pumpkin risotto & king oyster mushroom *pb*..... 9  
 Smoked salmon, pickled fennel, red peppers and avocado puree ..... 12  
 Burratina, datterini tomatoes, pine nuts and basil creme fraiche *v*..... 11  
 Roast scallops, cauliflower puree and beignet, crispy pancetta, granny smith and pea shoot salad ..... 14  
 Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) *pb*..... 8/15  
 Six Colchester oysters on ice with shallot vinegar ..... 16  
 Seabass ceviche, coconut milk, blood orange, pomegranate, chilli, red onion and lime ..... 11  
 Twice baked smoked haddock soufflé with chive veloute ..... 11  
 Beef carpaccio, wild rocket, shaved reggio cheese and mustard dressing... 11  
 Steak tartare, grilled sourdough (starter or main) ..... 12/ 19

### MAINS

- Miso marinated cod, Asian salad, wasabi mayonnaise ..... 24  
 Onglet steak, sweet potato puree, walnuts, spring onions and capers ..... 20  
 Calves liver and bacon, pureed potato and red wine jus ..... 16  
 Fillet of beef stroganoff, wild mushrooms and pilaf rice ..... 20  
 Roast chicken breast, chicken & leek pie and chantenay carrots ..... 18  
 Autumn truffle linguine *v*..... 20  
 Gnocchi, asparagus, wild mushrooms, butternut squash and truffle (starter or main) *pb*..... 9/17  
 Chicken Kiev with mashed potatoes ..... 18  
 PB Burger, Moving Mountains® B12 patty, shitake bacon, vegan cheese, avocado mayo and chips *pb*..... 18  
 Roast salmon, heritage beetroots and buttered kale ..... 18  
 Pan fried seabass fillet, crushed new potatoes and warm tartare sauce .... 19  
 Leek & almond tart, heirloom tomato and Godminster cheddar salad *v*... 13  
 Wagyu burger with spiced ketchup and chips ..... 25

### KOPA GRILL (served with chips and one sauce)

- 8oz fillet steak ..... 31  
 10oz rib-eye steak (28 day aged) ..... 28  
 24oz T-Bone steak (42 day dry aged in Himalayan salt) ..... 39  
 14oz bone in sirloin steak (42 day dry aged in Himalayan salt) ..... 32  
 23oz chateaubriand, for 2 people, served with 2 handcut chips & 2 sauces. 62  
 Choose from bearnaise, peppercorn, chimichurri or bone marrow gravy

### SIDES

- Hand cut chips *pb*..... 4      Heritage carrots with thyme butter *v*.... 4  
 Buttered new potatoes *v*..... 4      Truffle chips with parmesan *v*..... 7  
 Olive oil mashed potatoes *v*..... 4      Creamed wild mushrooms *v*..... 6  
 Roast Jerusalem artichokes *v*..... 5      Godminster macaroni cheese *v*..... 5  
 Creamed spinach *v*..... 4      Tenderstem broccoli, garlic & chilli *pb*.... 4  
 Charred creamed cauliflower *v*..... 4      Green leaf salad, walnuts & avocado *v*... 5  
 Heritage tomato & onion salad *pb*. 6

*(v)* Indicates vegetarian options      *(pb)* Indicates plant-based (vegan) options

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.