



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
Shepherd's pie, heritage carrots	16
Fillet of beef stroganoff, wild mushrooms and pilaf rice	20
Roast chicken breast, chicken & leek pie and chantenay carrots	18
Winter 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® 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.