



DINNER MENU

WHILST YOU DECIDE

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

APPETISERS

- French onion soup, gruyere crouete 8
 Salt cod arancini, tartare sauce 9
 Wild mushroom ceviche, baby turnips, palm heart and avocado *pb*..... 9
 Smoked salmon, pickled fennel, red peppers and avocado puree 12
 Burratina, romesco sauce and heritage tomatoes *v*..... 12
 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, sweet potato, pink grapefruit, fennel and pickled red onion 11
 Twice baked smoked haddock souffle 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

- Pan fried seabass fillet, crushed new potatoes and warm tartare sauce ... 19
 Miso marinated cod, Asian salad, wasabi mayonnaise..... 24
 Roast barbary duck breast, burnt chicory and dauphinoise potato..... 19
 Shepherd's pie, heritage carrots 16
 Fillet of beef stroganoff, wild mushrooms and pilaf rice 20
 Gnocchi, asparagus, wild mushrooms, butternut squash and truffle (starter or main) *pb*..... 9/17
 Butter chicken masala, cashews, cumin rice and naans 20
 Chicken Kiev with mashed potatoes 18
 PB Burger, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips *pb*..... 18
 Roast salmon, steamed spinach and brown shrimp reduction 20
 Goats cheese, caramelised red onion & potato pithivier, tenderstem broccoli and butternut squash *v*..... 16
 Wagyu burger with spiced ketchup and chips 25
 Winter truffle linguine *v*..... 20

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*..... 5
 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*..... 5 Cumin rice 4
 Charred creamed cauliflower *v*..... 5 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.