

GRILL MENU

TABLE BITES

made to nibble

MIXED PITTED OLIVES
& SUN BLUSHED TOMATOES
2.95

HARISSA SMOKED HUMMUS
& ARABIC BREAD
2.95

WARM BREADS & PESTO AIOLI
2.95

STARTERS

SOUP OF THE DAY,
with toasted ciabatta
4.95

PRAWN COCKTAIL,
bloody mary sauce, pink grapefruit & granary bread
6.95

BUBBLE BATTERED PRAWNS
& SALT & PEPPER SQUID,
with asian slaw & chilli lime dressing
6.95

CHICKEN & PORK LIVER PATE,
with plum & apple chutney & toasted breads
5.95

GRILLED GARLIC CHICKEN
& CHORIZO SKEWERS,
with honey mustard dip
6.95

HICKORY SMOKED BBQ FINGERS,
mini pork ribs with ranch dressing
5.95

ROASTED BEETS & MATURE GOATS CHEESE,
with garden salad & crispy onions
4.95

BAKED CAMEMBERT,
balsamic & rosemary crust with red onion jam
& toasted breads
6.95

STEAKS

7oz RUMP **11.95** / 8oz SIRLOIN **17.95** / 10oz RIB EYE **21.95** add a garlic king prawn skewer **4.95**
all served with a grilled plum tomato, field mushroom and baby gem salad and your choice of:
SEASONED FRIES - HAND CUT CHIPS - SALT & PEPPER JACKET POTATO - GARLIC & ROSEMARY MASH
add a sauce **2.00**

- PINK PEPPERCORN & RED ONION
- BLUE CHEESE & SMOKED BACON
- CLASSIC BÉARNAISE
- GARLIC MUSHROOM CREAM SAUCE

MAINS - LAND AND SEA

GRILLED GAMMON STEAKS,
glazed pineapple, baby gem salad
and hand cut chips
12.50

GRILLED 6oz TUNA STEAK,
with mediterranean rice & spicy
bean salad
12.50

FULL RACK BABY BACK RIBS,
smoky bbq glaze with seasoned
fries & red cabbage slaw
15.95

BAKED HONEY SOY
SALMON,
with teriyaki veg and yellow rice
15.50

HALF CHICKEN,
glazed with choice of either peri
peri sauce, bbq sauce or garlic
rosemary butter with seasoned
fries and red cabbage slaw
11.95

GRILLED LAMB
SHAWARMA SKEWER,
marinated in yoghurt, served
with arabic bread, sriracha red
slaw, mint dip, house salad &
seasoned fries
13.95

SIZZLING FAJITAS,
grilled chicken, halloumi or steak
with guacamole, salsa, sour
cream & grated cheese
13.95

THE FOUNDRY MIXED GRILL,
rump steak, pork loin steak,
chicken breast, herbed pork
sausages, gammon steak,
blood pudding, grilled tomato &
mushroom, onion rings, choice of
sauce & potato sides
22.50

SALAD

COPTHORNE CEASER,
baby gem lettuce, garlic croutons, hens egg, smoked bacon, anchovies
and parmesan dressing
9.95

NICOISE,
baby gem, tomatoes, hens egg, green beans, olives, anchovies
and oil dressing
9.95

add chicken **4.95** add halloumi **4.95**
add tuna **5.95** add steak **6.95**

CHARGRILLED BURGERS

Burgers all served in a glazed brioche bun with lettuce,
tomato, red cabbage slaw and seasoned Fries
double up cheese & bacon **1.50**

SIGNATURE BURGER,
7oz beef burger, monetary jack cheese/bacon/mushroom/
onion rings with house relish
13.50

THE PULLED PORK TOPPER,
prime beef burger topped with slow cooked bbq pulled pork
11.95

CLASSIC CHEESE BURGER,
with house relish
10.50

CAJUN CHICKEN BURGER,
with spicy sweetcorn relish
12.95

MOVING MOUNTAINS VEGAN BURGER,
with viola cheese
12.50

SIDES

2.95 each

HAND CUT CHIPS

SEASONED FRIES

GARLIC BREAD WITH CHEESE

CRISPY ONION RINGS

CORN ON THE COB
WITH GARLIC ROSEMARY BUTTER

SALT AND PEPPER JACKET POTATO
MIXED HOUSE SALAD WITH DRESSING

BUTTERED GREENS

GARLIC & ROSEMARY CREAMED POTATO

DESSERTS

SALTED CARAMEL COOKIE DOUGH PIE,
with vanilla ice cream & toffee sauce.
5.95

CHEESECAKE OF THE DAY,
please ask your server.
5.95

WARM CHOCOLATE FUDGE CAKE,
with vanilla ice cream.
5.95

BRITISH FARMHOUSE CHEESE,
biscuits, chutney, celery and grapes.
7.95 for 1, **12.95** for 2

STICKY TOFFEE PUDDING,
with hot butter custard.
5.95

CHOCOLATE COPTHORNE SUNDAE,
6.95

ICE CREAM,
selection of 3 scoops please ask your server

CLASSIC STRAWBERRY ETON MESS,
5.95

TEA AND COFFEE

SELECTION OF
TWININGS TEAS,
3.00


MUSETTI COFFEE,

ESPRESSO
3.00

LATTE
3.00

CAPPUCCINO
3.00

AMERICANO
3.00



Please ask server for our Cocktail,
Wine & Drinks Menus if required

N: Contains Nuts | GF: Gluten Free | D: Contains Dairy | V: Vegetarian | VG: Vegan

Several dishes can be made Gluten and/or Dairy free on request - please ask your server for more details.

Please advise your server if you have a specific allergy or special dietary requirement. We are happy to provide additional information regarding our menu items to assist with your choice. Menu items may vary depending on seasonal variation or market availability, so please check allergen information on each visit.