

# MR COOPER'S

## SUNDAY MENU

### SNACKS

Mr Cooper's sourdough loaf,  
whipped butter & sea salt £4.50

Chargrilled Padron peppers,  
rosemary salt £4.00

Smoked ham hock, Manchego  
and leek croquettes, smoked  
apple dip £4.50

### STARTERS

Gin cured Scottish salmon,  
beetroot & fennel £8.50

Soft poached hen's egg, sprouting  
broccoli, nasturtium, winter truffle,  
onion crumb [v] £8.00

Soup of the day [v] £6.50

Charred mackerel, pickled,  
kohlrabi, sesame seeds £7.00

Spiced sweet potato & quinoa  
salad, coriander, Romanesco,  
pomegranate [v] £6.50

Ham hock and grain mustard  
pressing, piccalilli, Bury black  
pudding £6.50

### SIDES

Mr Cooper's skin on chips,  
harissa salt £4.00

Spiced red cabbage £4.00

Mr Cooper's mash £4.00

Tomato & red onion salad £4.00

Cauliflower cheese £4.00

### MAINS

Roast topside of beef, Sunday  
garnish, roast gravy £15.95

Charred pork loin, Sunday  
garnish, roast gravy £14.95

Whole roasted corn fed chicken  
for two to share, Sunday garnish,  
roast gravy £36.00

Roasted squash, spinach,  
pinenut and gruyere pithivier,  
Sunday garnish, roasted  
vegetable gravy £14.95

Mushroom orzo, king oyster,  
parsley mustard, soy [v] £13.00

Pan fried Sea bream, edamame  
beans, roasted new potatoes,  
miso, coriander £14.50

35oz English Tomahawk for two  
to share, served with a choice of  
two sides and sauces £70.00

10oz Ribeye served with a choice  
of side and sauce £27.00

### DESSERTS

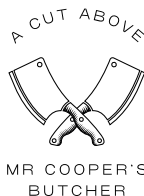
Pressed apple terrine blackberry,  
macadamia crumble, elderberry  
sorbet £6.00

Mr Cooper's caramel tart,  
mascarpone ice cream £7.00

Cheese board, spiced fig  
chutney, walnuts, fennel  
seed crackers £9.00

Dessert of the day £6.00

Kaffir lime brûlée, rosemary  
shortbread £6.00



RETURNING TO TRADITION, WE HAVE OUR OWN IN-HOUSE BUTCHER. USING THE HIGHEST QUALITY OF YORKSHIRE BLACK ANGUS AND LIMOUSIN CATTLE, OUR BUTCHER AGES THE BEEF FOR A MINIMUM OF 28 DAYS BEFORE SELECTING AND PREPARING THE VERY BEST CUTS.