

**Congratulations... you are about to
sample Sheffield's newest secret.**

Our team of award winning Chefs
select the finest ingredients and
source, where possible, local and
organic produce which form the
foundation of our food.

Enjoy...

Copthorne Hotel Sheffield
Bramall Lane
Sheffield
S2 4SU
United Kingdom

Reservations:
Telephone: 0114 252 5480
www.millenniumhotels.co.uk/cophornesheffield

{ 18FIFTY5 }

Starters

£

Mackerel

5.25

Slow cooked fillet of mackerel with ricotta, gooseberries & cumin

Wood pigeon

5.50

Poached & roasted breast of wood pigeon with Yorkshire rhubarb, a rillette of the leg & a raspberry brioche

Goats cheese (v)

4.75

Frozen goats cheese “aero” with raw, marinated & cooked young vegetables, parsley & walnuts

Lobster

7.95

Butter poached lobster tail & claw with watermelon, avocado, carrot & bread wafers

Chicken

5.00

Marbled terrine of “Loose Birds” corn fed chicken breast, artichokes & chicken livers, sweet corn, grapes & popcorn

Peas (v)

4.75

Textures of peas with a soft poached egg, pea shoots & mint

Salmon

5.25

Confit of salmon supreme with beetroot, dill & horseradish

Main Courses

£

Lamb Roasted best end of “Devonshire Estate” lamb & pressed belly with fennel, orange, potato bundles & lavender jus	<u>16.95</u>
Black bream Pan fried fillet of black bream with pearl barley, broad beans & samphire risotto, celery & ginger	<u>14.75</u>
Pork Alder wood smoked “Anna’s Happy Trotters” rare breed pork rack cutlet with white beans, crispy belly, turnip & Granny Smith apple	<u>14.25</u>
Monkfish Black olive oil poached monkfish tail with courgette, tomato, couscous, cucumber & basil sauce vierge	<u>15.50</u>
Ostrich Pan fried ostrich fillet with 70% bitter chocolate, shallots, smoked potato & blueberry infused jus	<u>15.95</u>
Halibut Baked halibut supreme with braised Jacobs ladder, oyster mushroom, cauliflower, gnocchi & red wine jus	<u>16.00</u>
Red pepper (v) Red pepper cannelloni with ratatouille, watercress pesto, rosemary & green olive foccacia	<u>12.95</u>

Grills

All our grills are served with fat chips, slow cooked flat mushrooms, roasted plum tomato & battered onion rings.

8oz Rump steak	<u>14.95</u>
8oz Sirloin steak	<u>16.00</u>
<i>Choice of sauces to accompany your steak:</i> Diane, Romesco, horseradish & tarragon butter	
Lemon and thyme marinated corn fed chicken supreme chicken jus	<u>10.50</u>
8oz Dry cured gammon steak pan fried duck egg	<u>7.95</u>

For those with special dietary requirements or allergies who may wish to know the ingredients within any dish please consult your server.

Desserts

£

Strawberry

As jam, granite, diced, sorbet, dried & juice with balsamic & black pepper

5.50

Bitter chocolate

Bitter chocolate pavé with apricot, ginger & goats milk

5.95

Cherry

Cherry & tonka bean rice pudding with cherry stone ice cream & tonka bean sablé

5.95

Elderflower

Elderflower parfait with pistachio & lemon

5.50

Beetroot

Beetroot & cinnamon cake with cream cheese, raisins & walnuts

5.00

Assortment of chef's homemade sorbets & ice-creams

5.00

Selection of British cheeses

grapes, celery, beetroot & orange chutney, assorted wafers

3 cheeses

5.25

4 cheeses

5.95

5 cheeses

6.50

Coffee & petits fours

4.95

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Millennium & Copthorne are pleased to announce that we have contacted our food suppliers to ascertain whether the products we buy from them contain genetically modified materials. Our suppliers have assured us that to the best of their knowledge all the ingredients they supply to us are free from genetically modified materials.