

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/copthornesheffield

{ 18FIFTY5 }

Starters

	{£}
Hand-dived Orkney Island scallops, spiced lentils, smoked duck, mint yoghurt	11.95
Goats cheese & lemon mousse, candied pumpkin seed, apple, radish and shimeji mushrooms	8.25
Pea soup, garden mint & chicken angelotti	6.25
Organic salmon, mango, pickled cucumber, lime & coconut jelly, toasted sesame seed	7.65
Chicken, guinea fowl & pork terrine, white raisin & apple chutney	8.25
Quail pithivier, white onion purée, morrel mushrooms, sprouting broccoli & quail jus	8.25

Mains

	{£}
Fillet of Chatsworth Estate beef, onion confit, potato terrine, watercress & forestière sauce	29.95
Fillet of sea bream, mussel nage, root vegetables & clam vinaigrette	16.95
Breast of Gressingham duck, deep fried black pudding scotch egg, boozy cherries, turnips & Yorkshire sauce	18.50
Roast loin of Gloucester pork, sage & hickory smoked sausage roll, date purée & thyme jus	16.50
Pan-fried fillet of wild cod samphire, potato gnocchi, cauliflowers & red wine beurre blanc	17.25
Seared cannon of Derbyshire lamb, aubergine caviar, braised shoulder & dauphinoise potato	17.95

Grills

Prime cut of Dexter cattle, grazed on Chatsworth Estate, aged for 34 days; served with breaded bone marrow & hand-cut chips:

Ribeye on the bone	21.95
Sirloin steak	17.95
Poussin	15.95

Sides

Side dishes will change daily, please consult your server for today's side dishes.	3.95
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Desserts

	{£}
Fennel panna cotta, blood orange, lemongrass granita	5.95
Smooth peanut brulée, chocolate custard & dark chocolate sorbet	5.25
Apple terrine, prune & honey cake, cinnamon shot	6.25
Dark chocolate tart, pistachio ice cream & honeycomb	6.25
Banana soufflé, caramel & pecan ice cream	6.25

Cheeseboard

Selection of local cheeses with fig chutney,
home-made biscuits & walnut loaf

- Shepherds Purse buffalo blue
- Swaledale pdo goats
- Ribblesdale ewe
- Barbers vintage cheddar 1833
- Oxford isis

3 cheeses 6.00

5 cheeses 7.50

Coffee/Tea and homemade petits fours 5.25

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

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.