



# Copenhagen BAR & GRILL

Copenhagen, a chestnut stallion, became Arthur Wellesley, First Duke of Wellington's favourite horse. Named after one of Wellington's early victories, Copenhagen was present at the Duke's greatest victory, the Battle of Waterloo in 1815.

Copenhagen may have been a little difficult to manage but he was a great war horse. He stayed with the Duke in retirement and was given a funeral with full military honours when he died in 1836. Copenhagen was buried at the Duke's country estate at Stratfield Saye in Hampshire.

“ There may have been many faster horses, no doubt many handsomer, but for bottom and endurance I never saw his fellow.

Duke of Wellington



## Copenhagen Drinks

### Brandy

Courvoisier xxx	£4.20
Pere Magloire/xo	£4.00/£6.10
Remy Martin V.S.O.P	£4.90
Armagnac	£4.90
Hennesy xxx	£4.50
Remy Martin xo	£8.90

### Whisky

Grouse	£3.30
Wild Turkey 101	£4.40
Haig Clubt	£7.20
Ballantines	£3.50
Canadian Club	£3.50
Jamesons	£3.40

### Malt

Togouchi	£6.40
Monkey Shoulder	£4.60
Dalmore 12y	£5.90
Balvini 17y	£9.90
Ardmore	£6.20
Laphroaig	£6.60
Isle Jura Superstition	£5.60

### Bourbon

Jim Beam White	£3.50
Jim Beam Black 6y	£4.10
Jack Daniels	£3.80
Jack Daniels Honey	£3.80

### Gin

Gordon's Export	£3.40
Blue Bottle Dry Gin	£5.20
Hendricks	£4.60
Tanqueray 10y	£4.20
Brockmans	£4.60
Wheadons	£5.20
Unit 6	£4.60
Whitley Neill	£4.50

### Rum

Appleton Special	£3.50
Havana 7y	£4.20
Diplomatico Reserve	£6.10
Ron Zacapa 23-year-old	£9.10
Bacardi	£3.30
Eldorado 12y	£6.10
Morgan Spice	£3.20

### Vodka

Belvedere Intense	£5.80
Absolute	£3.40
Stolichnaya	£3.20

### Tequila

Patron Anejo	£8.90
Patron XO Café	£5.20
Tequila Rose	£3.30
Gold Cuervo	£3.50

### Sundry

All Liqueurs	£3.90
Port Taylors LBV	£4.30
Crofts Vintage 1994	£8.00
All Sherries	£3.40
Vermouth	£3.50
Pimms or Cocktail	£3.40/£5.70
Smirnoff/WKD/Red Bull	£3.90

### Bottled Beer/Cider

Becks BLU (Non-alcoholic)	£3.20
Heineken	£4.00
Peroni	£4.00
Krusovice	£4.00
Tiger	£4.00
San Miguel	£4.00
Corona	£4.00
Magners Cider	£5.00
Old Mout Cider	£5.00
Summer Berries	£5.00
Old Mout Cider	£5.00
Kiwi & Lime	£5.00

### Bottled Ale / Craft Beer

Black Sheep Ale	£5.20
Sharp Cornish Pilsner	£5.70
Punk IPA	£4.40
Dead Pony	£4.40
Randalls Patois	£4.20
Old Speckled Hen	£5.00
Liberation IPA	£6.00

### Draught

	Pint	1/2 Pint
Real Ale	£3.90	£1.95
Doom Bar	£4.90	£2.45
Monty's Bitter	£3.80	£1.90
Breda	£4.00	£2.00
Moretti	£4.70	£2.35
Rocquettes Cider	£4.10	£2.05
Guinness	£4.10	£2.05
Grimbergen		
Belgian Ale	£5.10	£2.55

### Minerals

Fever Tree 200ml Bottle	
Tonics, Bitter, Lemon, Ginger Ale, Soda	£1.70
Fruit Juice	£1.80
Coke/Lemonade 200ml Bottle	£1.50
Soft Drink 300ml Bottle	£2.00
Mineral Water Small	£1.70
Mineral Water Large	£3.80

### House Wine

175ml Glass	£5.55
250ml Glass	£7.40
Bottle	£22.20

### Prosecco

By the Glass	£4.95
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### Champagne

By the Glass	£10.95
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Copenhagen  
BAR & GRILL

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FOOD & DRINK

# Nibbles

<b>Candied Pork Belly Cubes</b>	<b>£3.90</b>
<b>Spiced Chilli Crab Bites</b>	<b>£4.50</b>
<b>Marinated Olives</b>	<b>£2.75</b>
<b>Home Roasted Stout &amp; Porter Nuts</b>	<b>£2.50</b>
<b>Bombay Mix</b>	<b>£2.20</b>

# Grazing Plates

- Baby Calamari** £6.50  
Filled with Spinach, Smoked Scamorza Cheese & Chorizo, in a Rich Tomato Sauce
- Crab Melts** £7.50  
Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise sat on an English Muffin
- Potted Ham Hock** £6.95  
With Apple & Sultana Chutney, simmered for 5 hours, shredded and flavoured with Capers and Parsley in Clarified Guernsey Butter served with Toasted Crostini.
- Maple Glazed Pork Ribs** £6.25  
Slow cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce
- Pan Seared Scallops** £8.95 GF  
On a Cauliflower Veloute, Smoked Pancetta dust, Chorizo Oil and Micro Herbs
- Pot of Mussels ‘Mariniere’** £7.25 GF  
Steamed in Guernsey Cider, Garlic, Shallots finished with Cream and Parsley
- Main** with Garlic Bread and Pomme Frites **£15.95**
- Chef’s Soup** £4.95 GF  
With Warm Crusty Bread

# Sharing Platters

Always for two or more

- Fruits De Mer** £Market Price when available  
Whole Lobster, Chancre Crab, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, Potato Salad and Mixed Leaves
- Antipasto Platter** £20.95  
Parma Ham, Chorizo Sausage, Italian Salami Bresaola, Parmesan Cheese, Danish Blue, Garlic and Chilli Cheese served with Olives, Marinated Aubergine and a selection of Breads
- Traditional Paella** £22.95  
Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels
- Classic Cheese Fondue** £16.95  
A blend of Gruyere, Emmental and White Wine served with Bread Sticks, Crab Bites, Fried Polenta Cubes and Herb Garlic Croutons
- Chateaubriand** £49.50  
Grass fed Irish Beef, Prime Angus Hereford cross, 31 days dry aged served with a choice of Sauces and two choices from our Side & Extra section

(Our Paella is made using traditional Bomba Rice, Saffron and Iberico Chorizo)

# Plates

- Pan Seared Duck Breast** £18.50 GF  
Dauphinoise Potatoes, Savoy Cabbage with an Orange and Brandy Jus
- Cannon of Lamb** £19.95 GF  
Pan Seared Cannon of Lamb Parmesan Polenta Fries, Ratatouille and Roasted Garlic Red Wine Jus
- Honey Roasted Pork Belly** £17.50  
Fondant Potato, Sautéed Cabbage with a Rocquette Cider Jus & Apple Puree
- Copenhagen Spiced Sausages** (made locally) £13.95  
Sweet Potato Mash with Caramelised Onion Gravy
- Fish & Chips** £14.50  
Minted Garden Peas and Thick Cut Chips
- Lobster Linguini** £Market Price  
Tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil, and Guernsey Lobster
- Chef’s Fish Quay Choice** £Market Price GF  
Please ask a member of our team for Today’s Catch With a Warm Nicoise Salad

- Pan Seared Scallops** GF & **King Prawns** £20.95  
Scallion Mash and Air Dried Pancetta
- Pan Fried Fillet of Sea Bass** £18.95 GF  
Crushed New Potatoes, Pak Choi, Shellfish Asian Broth
- Lobster Chips & Salad** £Market Price GF  
Grilled Lobster with Garlic Butter served with French Fries, Baby Spinach Salad dressed with Truffle oil, Walnuts and Parmesan Cheese

# Our House Salad

Mixed Leaves, Beetroot, Red Onion, Cucumber, and Cherry Tomatoes topped with a choice of:

- Seared Fillet of Salmon with Lime Salsa** £15.95
- Grilled Cajun Chicken** £14.95
- Grilled Goats Cheese with a Honey Mustard Dressing** £11.95 V
- 1/2 Lobster with Garlic Mayonnaise** £Market Price

**Guernsey Crab** £16.95

All served with Crusty Bread

# From the Garden

- Seasonal Soup** Small £4.95 | Big £7.50 V GF  
With Warm Crusty Bread
- Mediterranean Vegetable Pasta** V  
Small £5.50 | Big £11.95  
Mixed Peppers, Black Olives, Green Beans, Cherry Tomatoes, Aubergine and Courgettes
- Indian Vegetable Curry** £12.50 V GF  
Steamed Basmati flavoured Rice, Garlic Naan Bread and Mint Yoghurt Dip
- Beetroot Risotto** Small £5.95 | Big £11.95 V GF  
Risotto Rice cooked in White Wine and Vegetable Stock finished with Beetroot topped with Dill Sour Cream and a Vegetarian style Parmesan Cheese
- Aubergine Parmigiana** GF  
Small £5.95 | Big £12.50  
This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Mozzarella and Vegetarian Parmesan style Cheese
- Grilled Vegetable Stack** V GF  
Small £6.95 | Big £12.95  
With a Rich Tomato and Basil Sauce topped with Wild Rocket Leaves and Drizzled with Pesto
- Baked Bell Peppers** V GF  
Small £6.50 | Big £12.50  
Filled with Vegetable Ragout and Steamed Basmati Rice

# Desserts

- Chocolate Brownie** £6.50  
Vanilla Ice Cream and Chocolate Sauce
- Chefs Duo of Brulées** £6.00
- Apple Tart Tatin** £6.95  
Vanilla Ice Cream
- Chefs take on Semifreddo** £6.95  
Smooth Coffee Ice Cream, Hazelnut Chocolate Mousse, Vanilla Cream, Amaretto and White Chocolate Crumbs
- Glazed Strawberry Cheesecake** £6.50  
Mixed Berries
- Our Chef’s Tasting Platter for TWO** £14.95  
Chocolate Brownie, Glazed Strawberry Cheesecake and Duo of Brulées
- Chocolate Fondue for TWO** £12.95  
Belgian Milk Chocolate served with Marshmallow, Strawberry, Blackberry & Chocolate Brownie  
Add an extra flavour for £1.00  
Hazelnut, Amaretto, Peanut Butter

# Cheese Trolley

A selection of Guernsey, British and European Cheeses Served with Biscuits and Fig Chutney

**Small Cheese** £7.00 | **Big Cheese** £9.50

# Steaks & Grills

Our beef comes from British & Irish farms that have raised top quality Beef Cattle for over 100 years. Our specially selected cuts are dry aged on the bone for approximately 28 days before being expertly butchered locally. All our steaks are served with mushrooms, vine tomatoes, home cut fries and a sauce of your choice.

- Beef & Reef** £27.00  
Fillet Steak, Lobster Tail, Home Cut Fries served with Béarnaise Sauce
- Sirloin 10oz / 280 gr** £20.95  
With an edging of fat
- Fillet 8oz / 225 gr** £24.95  
**Fillet 5oz / 141 gr** £18.95  
Very tender almost fat free
- Ribeye 12oz / 340 gr** £22.95  
A marbled tender cut giving a rich full flavoured Steak
- T-Bone 18oz / 565 gr** £29.95  
Fillet and Sirloin all in one

**Gourmet Copenhagen Burger** £14.95  
Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Bacon, Gherkins on a Seeded Brioche Bun with Home Cut Fries

**Complementary Sauces**  
Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce

<b>Sides &amp; Extras</b>	
<b>Sautéed Spinach</b> £3.00	<b>New Potatoes</b> £2.75
<b>Mixed or Green Salad</b> £3.75	<b>Green Beans</b> £3.00
<b>Tomato, Red Onion Salad</b> £3.00	<b>Dauphinoise</b> £3.50
<b>Deep Fried Courgettes</b> £2.75	<b>Thick Cut Chips</b> £3.00
<b>Parmesan Polenta Fries</b> £3.50	<b>Lyonnaise</b> £3.25
<b>Assorted Breads &amp; Flavoured Butters</b> £3.95	

# Set Menu

From 12pm–2pm & 5.30pm–6.30pm  
2 Courses £15.95, 3 Courses £18.95

From 6.30pm–9.30pm  
2 Courses £17.95, 3 Courses £20.95

**Baby Calamari / Potted Ham Hock Chef’s Soup / Aubergine Parmigiana** GF

**6 oz Ribeye Steak, Vine Tomatoes, Mushrooms and Home Cut Fries Fish ‘n’ Chips / Grilled Vegetable Stack** V GF

**Three Piece Cheese Selection Chefs Duo of Brulees / Chocolate Brownie Guernsey Ice Cream & Chocolate Sauce**