



# The Coopers Arms

## Gluten Free Menu

*All of our Meat & Fresh Vegetables are locally sourced where possible to bring you the best of our county's produce.*

*For our Gluten Free Diners, Please be advised that the following Items are **NOT** Gluten Free*

***Red Cabbage – Cheesy Leeks – Stuffing***

*Gluten Free Roast Potatoes, Yorkshire Puddings & Gravy are available on request.*

*(Please allow 15 minutes)*

**Rump of Beef** £12.5 - *Matured for a minimum of 21 days using a dry aging process to give you maximum taste & texture. Our beef is cooked to a core temperature of 42°c thus giving you perfectly pink beef every time.*

**Loin of Pork** £11.5 - *The skin we massage with salt to give you the best crackling possible, slowly cooked at 60°c to bring the meat up to temperature then increasing to 180° to finish, leaving a beautifully succulent meat.*

**Honey Mustard Glazed Ham** £11.5 - *Our ham is slow cooked overnight using a roasting process which ensures the meat retains all its natural juices giving you the most succulent texture & flavour. **(Only Available on Saturday Evening & Sundays)***

**Cooper's Choice** £13.5 - *Still can't decide what to have?  
Why not have a selection of the above.*

*Although virtually all our food is freshly made on the premises, we cannot guarantee that all of our dishes are free from traces of nut.  
Please do not hesitate to speak to one of our chefs should you have any concerns.*