

# COPPERGATE KITCHEN

BY

Fenwick



**YORK RESTAURANT WEEK**  
**11<sup>th</sup> - 17<sup>th</sup> MARCH**

## **SET MENU WITH A GLASS OF FIZZ**

**2 COURSES £20**

**3 COURSES £25**

### **STARTERS**

Soup of the day (VE, WF)

Heritage beetroot, chicory, walnut & horseradish salad (VE, WF)

Potted salmon with multigrain toast & lemon

### **MAINS**

Chicken Milanese with a rocket & Parmesan salad, romesco sauce

Coppergate Kitchen fish & chips with triple cooked chips, mushy peas & tartare sauce (WF)

Squash tagine with quinoa tabbouleh & coconut yoghurt (VE, WF)

### **DESSERTS**

Passion Fruit Opera Cake

Basque cheesecake with seasonal fruit compote

Orange & polenta cake (WF)

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(V) Suitable for vegetarians (VE) Suitable for vegans (WF) Wheat free

### **Food Allergies, Intolerances & Special Dietary Requirements**

*Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant.*

All prices include VAT.

A discretionary 12.5% service charge will be added to your bill.