

The COACH

Bread and butter	3.50
Soup of the day, toasted sourdough (v)	8.50
Charred cauliflower with miso, aubergine, ceviche dressing (vg)	10.50
Crab and Granny Smith apple on toast	14.50
Seared Yellow Fin tuna, mooli dressing, confit shallot, mooli salad	11.50
Cured Loch Duart salmon, salt baked beetroot, lemon crème fraiche	11.50

Roasts *All served with roast potatoes, seasonal greens, roasted carrots & parsnips, leek and cauliflower gratin, Yorkshire pudding and gravy*

48 day aged Hereford sirloin and horseradish	24.90
Pork belly and apple sauce	24.00
Delica pumpkin, leek and Camembert wellington, mushroom jus (v)	21.00
Pan fried hake, crushed new potatoes, Jura wine Sauce	24.00
Whole lemon, herb cornfed chicken & roast chicken veloute (for 2)	42.00
Slow braised lamb shoulder and mint sauce (for 2-3)	58.00

Sides

Cauliflower & Leek gratin	5.00
Seasonal greens	5.00
Glazed heritage Carrots	5.00
Roast potatoes	5.00
Black Pudding	3.00

Desserts

Sticky toffee pudding, vanilla ice cream	8.50
Chocolate fondant, vanilla ice cream (cooked to order)	8.50
Crème brulee	7.50

(per scoop)

Ice cream and sorbets

Ice cream: Vanilla, Banana	3.00
Sorbets: Lemon	3.00

Cheese

Assiette of AOC affinée cheese, chutney, and crackers	18.50
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Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill Please inform a member of the team if you have any allergies or dietary requirements