

The COACH

Bread and butter	3.00
Soup of the Day	8.50
Charred cauliflower with miso, aubergine, ceviche dressing	10.50
Chicken Caesar salad with Clarence court duck egg	10.50/16.50
Seared Tuna, mooli relish, edamame beans	11.50
Devon crab and granny smith apple encroute	14.50
Dingley Dell ham hock terrine, piccalilli, baby leaf salad	10.00
Landes foie gras "au torchon" mi-cuit, truffle dressing	14.50
Cured Salmon, horseradish crème fraîche, heritage beetroot	11.00
River Tern Moule mariniere	10.00
Heritage tomato & buffalo mozzarella, Parmigiano Reggiano& basil pesto	10.50
Wild mushroom millefeuille, truffle scented leeks, Parmigiano Reggiano "milk" (v)	21.50
Salt marsh lamb, celeriac pureé, white bean cassoulet, thyme jus	26.90
Pan fried Devon hake, arroz negro, sauteed squid, Jura wine sauce	24.00
Grilled free-range chicken kulbasti, begendi, harissa dip	19.50
Hereford onglet steak, triple cooked chips, peppercorn sauce	23.50
Gressingham duck supreme, Armagnac & morel sauce	24.00
Seared hand Devon caught Scallop, Lobster bisque jus	25.00
Galloway beef and Guinness pie	19.50
Slow cooked black pig belly, black pudding, Puy lentils	23.00
<u>Sides</u>	
Green salad	
Chips and aioli	4.00
Sauteed winter greens	5.00
New potatoes	5.00
<u>Desserts</u>	
Sticky toffee pudding, spiced Pecan crunch, vanilla ice cream	8.50
Blood orange and lemon polenta cake, citrus crème fraîche (gf)	8.50
<u>Ice cream and sorbets</u>	
Vanilla ice cream (vg)	
Preserved Kentish raspberry sorbet	(per scoop) 3.00
Banana ice cream	
Gingerbread ice cream	
<u>Cheese</u>	
Assiette of AOC affinée cheese, chutney, and crackers	15.50