

# The COACH

Bread and butter	3.00
Cream of leek and potato soup, toasted sourdough (v)	8.50
Heritage tomato & burrata salad	9.50
Devon mackerel, sprout slaw, mackerel paté, chimichurri dressing	11.50
Cured Loch Duart salmon, confit shallot, mooli relish, edamame beans	11.50
Landes foie gras "mi cuit au torchon", truffle dressing	14.50
Dingley Dell ham hock terrine, baby leaf salad	10.00

**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
Truffled leek, wild mushroom and puy lentil pithivier, wild mushroom Jus (vg)	21.00
Whole lemon and herb blackleg chicken and bread sauce (for 2)	38.00
Slow braised lamb shoulder and mint sauce (for 2-3)	58.00
Pan fried hake, crushed new potatoes, sautéed squid, croutons, Jura wine sauce	24.00

Sides

Cauliflower and leek gratin	5.00
Seasonal greens	5.00
Heritage carrots and parsnips	5.00
Roast potatoes	5.00

Desserts

Sticky toffee pudding, spiced walnut crunch, vanilla ice cream	8.50
Miso caramel millefeuille, black sesame, pineapple carpaccio	8.50
Citrus frangipani, pistachio ice cream	8.50

Ice cream and sorbets

Ice cream: Vanilla, pistachio	(per scoop)	3.00
Sorbets: Black cherry and kirsch, blood orange		3.00

Cheese

Assiette of AOC affinée cheese, chutney, and crackers	15.50
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