## TheCOACH

Bread and butter		5
Provençal Rock fish soup, Gruyère cheese crouton		12
Chicken Caesar salad with Clarence Court duck egg/Main course		13/18.5
Seared yellow-fin tuna, mooli relish, edamame beans		12.50
White crab, cucumber, tarragon, Granny Smith apple on toast		14.5
Hereford beef tartare on toast, Habanero chilli & Burford hen egg		13.5
Surrey farm baby beets carpaccio, crispy onions, Roquefort		11.5
Rabbit terrine, pickled Roscoff onion, smoked mustard dip		12
New Forest wild mushroom on sourdough, pink garlic, Jerusalem artichoke	{Ve}	20.5
Barbecued Kentish broccoli, feta cheese, capers, olives & sun blush tomato	{Ve}	19.0
48h cook Hereford blade steak, Burgundy Laque sauce, Mousseline potatoes	(, ,)	28
Charred Devon octopus & baby squid, gnocchi & smoked black pepper crouton		28
Head to toe Gressingham duck & celeriac purée		27
Seared hand-caught Devon scallops, organic spelt, crustacean & leek velouté		28
Yakiniku Iberico Secreto, beans cassoulet & mojito verde salsa		27
Loch Duart salmon Mi-Cuit, sorrel sauce		27
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Delica pumpkin, heritage carrots, crispy kale & hazelnut dressing salad		21
Off the grill		
Grilled free-range chicken kulbasti, begendi, sourdough, harissa dip		23
Hereford onglet steak, triple cooked chips, peppercorn sauce		27
Barnsley chop of Northfeild lamb, triple cooked chips, harissa dip		28.5
<u>Sides</u>		
Ravioles du Royans & pistou		5.5
Sautéed Ratte potato, fresh herbs		5.5
Triple cooked chips add aioli for £1		5.5
Buttered steamed broccoli		5.5
Sautéed mixed greens with garlic		5.5
Gnocchi, sun blush tomato & capers		5.5
<u>Desserts</u>		
Valrhona 70% chocolate torte, salted cherry jam, Kirsch whipped cream		11.5
Poached Williams pear, hazelnut & Grand Marnier Chiboust crème		10
Sticky toffee pudding, vanilla ice cream		10
<u>Ice cream and sorbets</u>	(per scoop)	3.5
<u>Cheese</u>		
Assiette of AOC affinée cheese, chutney, and crackers		17