

# The COACH

Bread and butter	5
Soup of the day & Sour dough bread	12
Organic endive, Roquefort Papillion, crouton, blood orange with hazelnut	12
Garlic king prawn bruschetta, basil pesto, rocket, with aged parmigiano	14.5
Seared yellow-fin tuna, mooli relish, edamame beans	12.5
Hereford beef tartare on toast, Habanero chilli & Burford hen egg	13.5
Surrey farm baby beets carpaccio, crispy onions, Roquefort	11.5
Landes foie gras 'au torchon' mi-cuit, truffle dressing	14.5
Whole burrata, winter tomato, basil, Leblanc EVOO, pecorino Romano	12

Carneroli risotto, carrot and ginger with toasted almonds Veg	22
Miso marinade black cod, cherry farm bok choi, miso relish	26
Loch Duart salmon, Mi-Cuit, sorrel sauce	27
Gressingham duck breast, lentils stew, wild forest mushroom	28
Seared hand-caught Devon scallops, organic spelt, crustacean & leek velouté	27
Beef pie with triple cooked chips	23
48hr slow cooked steak, creamy mashed potato with bacon gravy	26

## Off the grill

Grilled free-range chicken kulbasti, begendi, sourdough, harissa dip	23
Barnsley chop of Northfeild lamb, triple cooked chips, harissa dip	28
35 days aged sirloin steak, chips & salad	34
Hereford onglet steak, triple cooked chips, peppercorn sauce	25

## Sides

Triple cooked chips (add aioli for £1)	5.5
Steamed broccoli	5.5
Sautéed mixed greens with garlic	5.5
Creamed spinach with sour cream	5.5
Buttered ratte potatoes	5.5
Mixed leaves side salad	5

Chevre cheesecake, blueberry compote, specaloos streusel	10
House sticky toffee pudding, vanilla ice cream	10
Ice cream and sorbets (per scoop)	3.5

## Cheese

Assiette of AOC affinée cheese, chutney, and crackers	17
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Please note that during busy periods food may take longer than expected. A 12.5% gratuity will be added to your final bill for groups of 6 and above (optional for smaller tables).

Please inform a member of the team if you have any allergies or dietary requirements.