

# The COACH

## Sample Sunday Menu

Bread and butter	(per person)	1.75
Roast celeriac soup		6.50
Marinated winter tomato salad, grilled courgettes and herbs		7.00/13.00
Warm artichoke salad, tomato, olives and ricotta		8.00/14.00
Smoked eel, Alsace bacon, frisée and horseradish		10.00
Smoked duck, pear, mâche, hazelnuts and blue cheese dressing		9.50
Deville duck hearts and livers, Roscoff onion and duck fat toast		9.00
Pork rillettes, pickles and toast		8.00
Duck liver parfait, cranberry chutney and grilled sourdough		9.00
Beef carpaccio and parmesan		10.50
Baked Saint Marcellin, herbs and Bayonne ham	(for two)	15.00
Steak tartare		9.80/19.00

### Sunday roasts

Roast Middle White pork belly and apple sauce		18.50
Roast 48-day aged Hereford sirloin of beef and horseradish		19.80
Roast half Landais poussin		12.00
Roast lamb cutlet, Barnsley chop and mint sauce		35.00
Roast Black leg chicken and bread sauce	(for two)	48.00
Roast 48-day aged Hereford côte de bœuf and horseradish	(for two)	85.00
Roast 35-day aged wing rib	(for two)	60.00
Whole Landais duck magret	(for two)	48.00
Seven-hour braised shoulder of Cotswold lamb and mint sauce	(for two to three)	56.00

*All roasts come with Yorkshire pudding, duck fat roast potatoes, roast Chantenay carrots and greens*

Creamed polenta, mushroom fricassée, herb dressing and parsnip crisps		13.50
Ravioles de Royan, roasted celeriac, oyster mushrooms and cream		13.25
Fillet of chalk stream trout, courgette, pommes tournées, lemon and caper sauce		18.90
Fillet of red mullet, pomme purée, toasted almonds, lemon and olive relish		20.00
Turkey, chicken, bacon and mushroom pie		17.00
Braised feather blade, bone marrow, haggis and celeriac		18.50

Green salad, savoy cabbage chilli and garlic butter	(each)	4.00
Chips	(each)	4.50

Apple sorbet and calvados		9.00
Clementine cake, candied orange zest and Cointreau yoghurt		8.50
Stout cake, chocolate mousse, chocolate crumble and blood orange		8.50
Chocolate fondant, griottines and crème fraîche		10.50
Ice cream: vanilla, milk chocolate, Christmas spice	(per scoop)	3.00
Sorbet: Apple	(per scoop)	3.00

### Cheeses

Bethmale, Regalis, Tomme de Savoie, Camembert au Calvados,	(each)	4.50
Napoléon, Chabichou du Poitou, Reblochon fermier	(selection of three)	12.00