

The COACH

Sample Menu

Today's specials

Scallops, chorizo, celeriac purée and piment d'Espelette	13.00
Black leg chicken, wild mushroom and tarragon pie, cabbage and new potatoes	16.00
Paddock Farm pork chop, cavolo nero and anchovy sauce	18.50

Bread and butter (per person) 1.75

Wild garlic soup and crème fraîche	7.00
Courgette salad, pine nuts, lemon, rosemary and parmesan	7.50/14.00
Beetroot salad, chervil, rocket, crottin de chèvre and walnuts	7.50/14.00
Smoked salmon, salmon roe cucumber and dill salad	9.00
Andouille de Guéméné, cornichons and mustard dressing	8.50
Pyrénées Ibaiama charcuterie and celeriac rémoulade	(for two) 18.00
Baked Saint Marcellin, Bayonne ham, pickles, salad and grilled sourdough	(for two) 14.00
Pork rillettes, pickles and toast	8.00
Steak tartare	9.80/19.00

Sharing

Landais duck magret, pommes sautées, braised red cabbage and chimichurri	(for two) 48.00
35-day aged Hereford wing rib steak, chips, salad and peppercorn sauce/green sauce	(for two to three) 65.00
48-day aged Hereford côte de bœuf, chips, salad and peppercorn sauce/green sauce	(for two to three) 85.00

Ricotta gnocchi, peppers, spinach, hazelnut, pecorino, lemon and sage butter	14.00
Ravioles de Royan, roasted celeriac, oyster mushrooms and cream	13.25
Braised cuttlefish, fennel, pommes tournées and wild garlic mayonnaise	17.50
Fillet of chalk stream trout, Puy lentils, root vegetables Matignon and red wine jus	17.50
Grilled rabbit leg, green beans, Alsace bacon and mustard sauce	19.20
Confit duck, pommes sarladaises and bacon sauce	19.75
Flat iron steak, chips, Roquefort butter/green sauce	19.80

Green salad, new potatoes, savoy cabbage in chilli and garlic butter, braised beans	(each) 4.00
Chips, grilled purple sprouting broccoli chili and almond	(each) 4.50

Crème caramel	6.00
<i>Add an Agen prune in Armagnac</i>	3.00
Apple sorbet and calvados	9.00
Rhubarb mess	8.00
Profiteroles, malted orange and Cointreau chocolate	8.00
Sticky toffee pudding, vanilla ice cream	7.50
Ice cream: vanilla, milk chocolate, Breton caramel, coffee, pistachio	(per scoop) 3.00
Sorbet: apple, blackcurrant	(per scoop) 3.00

Cheese

Regalis, Saint Nectaire, Morbier, Pont l'Evêque, Napoléon,	(each) 4.50
Saint Maure de Touraine, Tunworth, Reblochon	(selection of three) 12.00