

The COACH

Bread and butter		3.00
Oysters	(each)	2.50
Roast pumpkin soup, sage and parmesan		7.00
Burrata, roasted peppers, basil and caper salad		10.00
Taramasalata, grilled flatbread and radishes		6.00
Mussels, cider and crème fraîche, grilled sourdough		8.00/15.00
Deep-fried whole prawns and aioli		8.00
Ox tongue carpaccio, capers, cornichons, shallots and parsley		8.00
Charcuterie selection, celeriac rémoulade		10.00/17.00
Steak tartare		9.00/19.00
Ravioles de Royans, spinach and Comté		14.00
Skate, black butter and capers		18.00
Fillet of plaice, Scottish girolles, mussels, beurre Nantais		19.00
Duck confit, pommes sarladaises, smoked bacon sauce		19.00
Grilled rabbit leg, green beans, Alsace bacon and mustard sauce		19.25
Beef bourguignon pie		15.00
<u>Steaks</u>		
<i>All served with chips, horseradish or Roquefort butter</i>		
Minute rump		15.00
45 day aged Hereford sirloin		28.00
45 day aged Hereford côte de boeuf	(for two)	85.00
New potatoes and mint		4.00
Savoy cabbage		4.00
Green salad		4.00
Marinated fennel		5.00
Chips and aioli		5.00
Crème caramel		6.00
Chocolate fondant and vanilla ice cream		9.50
Plum, apple and almond crumble, crème anglaise		7.00
Ice cream: vanilla, milk chocolate, Breton caramel, coffee, vegan chocolate	(per scoop)	3.00
<u>Cheese</u>		
Régalis, Tomme de Savoie, Sainte Maure de Touraine	(each)	4.00

We've gone **cashless**.

We'd really appreciate if you'd use your card or contactless payment method only, thank you.

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill
Please inform a member of the team if you have any allergies or dietary requirement