

# The COACH

## Sunday Sample Menu

Bread and butter	3.00
Roast pumpkin soup, sage and parmesan	7.00
Mussels, cider and crème fraîche, grilled sourdough	8.00
Taramasalata, grilled flatbread and radishes	6.00
Deep-fried whole prawns and aioli	8.00
Burrata, roasted peppers, basil and caper salad	10.00
Ox tongue carpaccio, capers, cornichons, shallots and parsley	8.00
Charcuterie selection, celeriac rémoulade	10.00/17.00
Steak tartare	9.00/19.00
<u>Sunday Roasts</u>	
Middle White pork belly and apple sauce	18.50
45-day aged Hereford sirloin of beef and horseradish	19.80
Seven-hour braised shoulder of Cotswold lamb and mint sauce	(for two to three) 56.00
45-day aged Hereford côte de bœuf and horseradish	(for two) 85.00
<i>All roasts come with Yorkshire pudding, duck fat roast potatoes, roast Chantenay carrots and greens</i>	
Ravioles de Royans, spinach and Comté	14.00
Fillet of plaice, Scottich girolles, mussels, beurre Nantais	19.00
Beef bourguignon pie	15.00
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 <i>add an Armagnac soaked prune for 3.00</i>	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, pistachio, 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