

The COACH

Sunday Menu

Mushroom and tarragon soup (v)	6.50
Courgette salad, chilli, herbs, almonds and lemon vinaigrette (vg)	7.50
Burnt aubergine, pine nuts, harissa, honey, dill and whipped feta (v)	8.50/16.00
Beetroot & gin cured salmon carpaccio, horseradish, lemon and soda bread	9.00
Pork rillettes, cornichons and grilled sourdough	8.00
Charcuterie plate and celeriac rémoulade	8.00

Roasts

Seven hour shoulder of Cotswold lamb	(2-3 people)	56.00
Landais duck leg		48.00
48 day aged Hereford sirloin		19.80
Middlewhite pork belly		19.00

Special

Grilled butterfly mackerel, poached rhubarb, fennel, chilli, mint	19.50
Mushroom risotto, kale, hazelnut and pecorino (v)	15.00
Fillet of sea bass, marinated peppers, jersey royals and caper butter	19.00
Chicken, bacon, leek and tarragon pie	17.00

Green beans and garlic butter	5.00
Green salad	4.00
Savoy cabbage, chilli and butter	5.00
Braised white beans	4.50

Apple, ginger and rhubarb crumble, cinnamon ice cream	9.00
Dark chocolate terrine, candied hazelnuts and Armagnac sauce	9.00

Ice cream

Vanilla, milk chocolate, coffee, cinnamon, vegan chocolate	(each scoop)	3.00
Mango sorbet		

Cheese

Camembert au Calvados, Fourme d'Ambert, Bethmale	(each)	4.50
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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