

# The COACH

Bread and butter (v)	2.50
Mushroom and tarragon soup (v)	6.50
Burnt aubergine, pine nuts, harissa, honey, dill and whipped feta (v)	8.50/16.00
Beetroot & gin cured salmon carpaccio, horseradish and lemon	9.00
Burratina, marinated peppers, herbs and Collioure anchovies	11.50
Octopus, pomegranate, harissa, lemon and coriander cream	10.00
Duck heart and liver, rosemary croûtons, watercress and port jus	8.50
Pork rillettes, cornichons and grilled sourdough	8.00
Lamb sweetbreads, peas, broad beans and frisée	10.50
 <u>Sharing</u>	
48 days aged Hereford wing rib of beef, green peppercorn sauce, watercress and chips (2 people)	72.00
Vegetable tian, persillade and Rocamadour cheese	15.00
John dory, grilled chicory and salsa verde	17.00
Grilled butterfly mackerel, poached rhubarb, fennel, mint and chilli	19.50
Landais confit duck leg, pommes sarladaises, salad and Alsace bacon sauce	21.00
8oz Hereford onglet steak, chips, Roquefort butter and salad	20.50
Chicken, bacon and leek pie	17.00
 <u>Sides</u>	
Green salad	4.00
Chips and aioli	5.00
Braised white beans	4.50
Bubble and squeak	4.00
Savoy cabbage and chilli butter	5.00
 <u>Desserts</u>	
Dark chocolate terrine, candied hazelnuts and Cognac sauce	9.00
Rhubarb frangipane tart and vanilla ice cream	9.00
Baba au Calvados, apple and ginger compote, crème chantilly	8.50
 <u>Ice cream</u>	
Vanilla, milk chocolate, coffee, cinnamon, vegan chocolate (each scoop)	3.00
Mango sorbet	
 <u>Cheese</u>	
Fourme d'Ambert, Bethmale, Camembert (each)	4.50

Card / Contactless payment 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 requirements.