

The COACH

Bread and butter 2.50

Roasted Delicia pumpkin soup, fried sage 7.00
Endive, Roquefort, pear and walnut salad (V) 7.50/16.00
Vendée heritage beetroot salad, hazelnuts, Rosary goats curd (v) 8.50
Burrata, flat white peaches, roasted almonds, basil and mint dressing (v) 9.50
Charcuterie plate, celeriac rémoulade, pickles, and grilled sourdough 7.50/15.00
Country terrine, cornichons, toasted sourdough 8.00
Moules marinière, toasted sourdough 9.50
Seared Cornish scallops, chanterelles, beurre blanc 12.50

Sharing (for two)

48 day highland cote du , chips, salad and green peppercorn sauce 75.00

Cream of AOC tarbais beans, sauteed wild mushrooms, pesto, confit lemon 17.00
Authentic Arroz Negro with cod and tiger prawns 21.50
Grilled free range chicken kulbasti, begendi, harissa dip, croute 18.50
Morteau sausage, mousseline potatoes, heritage carrots 17.50
Hereford onglet steak, café de Paris butter, chips 19.50
48 hour salt marsh confit lamb, tarbais bean, rosemary jus 19.00
Beef short-rib, Guinness and Roscoff onion pie 17.50

Sides

Green salad 4.00
Chips and aioli 5.00
Hispi cabbage and chili butter 5.00
New potatoes

Desserts

Chocolate fondant, crème fraiche, honeycomb 9.50
Greengage financier, crème Chantilly 8.00
Sticky toffee pudding, clotted cream ice cream 7.50

Ice cream

Coffee, vegan chocolate, salted caramel ice cream (per scoop) 3.00
Mango, lemon, strawberry sorbet

Cheese

Fourme d'Ambert, St-Maure de Touraine, Tunworth, Tomme de Savoie (each) 4.50