

The COACH

Bread and butter	2.50
Seasonal soup of the day served with toasted artisan (v)	7.00
Heritage tomato, buffalo mozzarella and basil pesto salad (v)	9.00
Burrata, Slow cooked beets, roasted hazelnuts, basil dressing (v)	9.50
Chicken Caesar salad with clarence court duck egg	8.50/15.00
Seared Yellowfin tuna, mooli and sesame dressing	13.00
River Teign moules marinières with parsley and shallot	9.00
Dingley Dell ham hock terrine, piccalilli, baby salad	8.50
Cromer Crab Tartare, confit lemon, herbs, pickled chilli	11.00
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Sharing (for two)

48 day aged highland Côte de boeuf, chips, salad and green peppercorn sauce	85.00
Salt marsh lamb platter with seared rump, confit leg & authentic Berbere merguez sausage	75.00

Seared Cornish red mullet, crab bisque, saffron onion, squid, Cromer Crab	22.50
Cream of AOC Tarbais beans, purple sprout broccoli, pesto, confit lemon (v)	17.00
Small boat Devon roasted cod, riso negro, baby spinach, thyme flower beurre blanc	21.50
Grilled free-range chicken kulbasti, Begendi, harissa dip, crouste	18.50
Hereford onglet steak, triple cook chips, peppercorn sauce	19.50
Galloway beef cheek, Matignon vegetables and red wine pie	17.50
Isle of Skye scallops, wild mushrooms, puy lentils, white wine velouté	24.00
Salt Marsh chump of Lamb, 8h braised Shoulder, Bean Cassoulet	23.00

Sides

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

Desserts

Chocolate fondant, bourbon vanilla ice cream	9.50
Sticky toffee pudding, salted caramel ice cream	7.50
Citron panna cotta, roasted pineapple, muscovado crumble	7.50

Ice cream

Vanilla, coffee, vegan chocolate, salted caramel	(per scoop)	3.00
Lemon, strawberry sorbet		

Cheese

Assiette of AOC affinée cheese, chutney, and crackers	12.50
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