

# The COACH

Bread & Butter 2.50

Cream of Mushroom Soup, Toasted Sourdough (v) 7.00  
Endive, Roquefort, Conference Pears & Walnut Salad 7.50/16.00  
Heritage Tomato, Buffalo Mozzarella & Basil Pesto Salad (v) 9.50  
Seared Yellowfin Tuna, Asian Salad, Shallot & Daikon Dressing 11.50  
River Teign Moules Marinière, Grilled Sourdough 9.50  
Cromer Crab Tartare, Confit Lemon, Herbs, Pickled Chilli 11.00

**Roasts** *All served with roast potatoes, Hispi cabbage, honey glazed carrots and parsnip, leek gratin, Yorkshire pudding and gravy*

48 Day Aged Rare Hereford Sirloin & Horseradish 22.50  
Middle White Pork Belly & Apple Sauce 21.00  
Pan Roasted "Small Boat" Devon Cod, Purple Potatoes, Beurre Blanc 19.00  
Mushroom & Feta Cheese, Spinach Wellington (v) 16.00

Whole Blackleg Chicken & Bread Sauce (for 2) 36.00  
Braised Shoulder of Cotswold Lamb & Mint Sauce (for 2-3) 55.00

**Sides**  
Green Salad 4.00  
Honey Glazed Carrots & Parsnip 5.00  
Roast Potatoes 5.00

**Desserts**  
Chocolate Fondant, Baileys Ice Cream 9.50  
Vanilla Bean Cheesecake, Dark Chocolate Seasalt Truffle, Autumn Berry Compot 8.50  
English Custard Tart, Roasted Toffee Apple, Calvados Brandy Ice Cream 8.50  
Rum Baba, Pineapple Carpaccio, Vanilla Chantilly 8.50

**Ice cream**  
Vanilla, Vegan Chocolate, Salted Caramel, Calvados Brandy (per scoop) 3.00  
Lemon, Strawberry, Mango Sorbet

**Cheese**  
Assiette of AOC Affinée Cheese, Chutney & Crackers 12.50