

The COACH

Bread and butter	3.00
Soup of the day	8.50
Chard Kent Cauliflower with miso, aubergine, ceviche dressing	10.50
Vegan feta, mixed peppers, kalamata olives, fresh herbs, evo	11.50
Chicken Caesar salad with Clarence court duck egg	10.50/16.50
Devon mackerel, sprout slaw, mackerel paté, chimichuri dressing	11.50
Cured loch duart salmon, horseradish cream, dill oil	11.50
Dingley dell ham hock terrine, piccalilli, baby salad	10.00
Landes foie gras "au torchon" mi-cuit, truffle dressing	14.50
Vegan heritage carrot & ginger risotto, pickle coriander salad	19.00
Deconstructed wild mushroom millefeuille, truffle scented leeks, parmigiano reggiano "milk" (v)	21.00
Salt marsh lamb, celeriac puree, bean cassoulet, thyme jus	24.00
Pan fried Devon hake, arroz negro with spring onion, jura wine sauce sauce Grilled	24.00
free-range chicken kulbasti, begendi, harissa dip, croute	19.50
Hereford onglet , triple cooked chips, peppercorn sauce	23.50
Chicken and bacon pie with morel mushroom	18.50
Galloway beef & guinness	19.50
Vegan "steak" pie with Matignon vegetable, "smoked pancetta bacon"	20.00
<u>Sides</u>	
Green salad	4.00
Chips and aioli	5.00
Sauteed winter greens	5.00
New potatoes	5.00
<u>Desserts</u>	
Sticky toffee pudding, spiced walnut crunch, vegan vanilla ice cream (vegan)	8.50
Millefeuille au Miso caramel, black sesame, pineapple carpaccio	8.50
<u>Ice cream and sorbets</u> (per scoop)	
Vanilla ice cream (vegan)	3.00
Jamaican rum & raisin ice cream	
Preserved Kentish raspberry sorbet	
Black cherry & kirsch sorbet	
Carpino mountain pistachio ice cream	
<u>Cheese</u>	
Assiette of AOC affinée cheese, chutney, and crackers	15.50

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.