

The COACH

Bread and butter 3.00

Soup of the Day 8.50
Charred cauliflower with miso, aubergine, ceviche dressing 10.50
Chicken Caesar salad with Clarence court duck egg 10.50/16.50
Seared Tuna, mooli relish, edamame beans 11.50
Devon crab and granny smith apple encroute 14.50
Dingley Dell ham hock terrine, piccalilli, baby leaf salad 10.00
Landes foie gras "au torchon" mi-cuit, truffle dressing 14.50
Cured Salmon, horseradish crème fraîche, heritage beetroot 11.00
River Tern Moule mariniere 10.00
Heritage tomato & buffalo mozzarella, Parmigiano Reggiano& basil pesto 10.50

Wild mushroom millefeuille, truffle scented leeks, Parmigiano Reggiano "milk" (v) 21.50
Salt marsh lamb, celeriac pureé, white bean cassoulet, thyme jus 26.90
Pan fried Devon hake, arroz negro, sauteed squid, Jura wine sauce 24.00
Grilled free-range chicken kulbasti, begendi, harissa dip 19.50
Hereford onglet steak, triple cooked chips, peppercorn sauce 23.50
Gressingham duck supreme, Armagnac & morel sauce 24.00
Seared hand Devon caught Scallop, Lobster bisque jus 25.00
Galloway beef and Guinness pie 19.50
Slow cooked black pig belly, black pudding, Puy lentils 23.00

Sides
Green salad 4.00
Chips and aioli 5.00
Sauteed winter greens 5.00
New potatoes 5.00

Desserts
Sticky toffee pudding, spiced Pecan crunch, vanilla ice cream 8.50
Blood orange and lemon polenta cake, citrus crème fraîche (gf) 8.50

Ice cream and sorbets
Vanilla ice cream (vg) (per scoop) 3.00
Preserved Kentish raspberry sorbet
Banana ice cream
Gingerbread ice cream

Cheese
Assiette of AOC affinée cheese, chutney, and crackers 15.50