

# *The* COACH

## Set Menu

£50

### STARTERS

#### Soup of the Day

##### Seared Tuna

mooli relish, edamame beans

##### Dingley Dell Ham Hock Terrine

piccalilli, baby leaf salad

##### Charred Cauliflower with Miso

aubergine, ceviche dressing

### MAINS

##### Shoulder of Lamb

celeriac pureé, white bean cassoulet, thyme jus

##### Pan fried Devon Hake

arroz negro, sauteed squid, Jura wine sauce

##### Grilled Free-range Chicken Kulbasti

begendi, harissa dip

##### Galloway Beef and Guinness Pie

##### Wild Mushroom Millefeuille

truffle scented leeks, Parmigiano Reggiano "milk" (v)

### SIDES

#### Green Salad

#### Chips and Aioli

#### Sauteed Winter Greens

### DESSERTS

##### Sticky Toffee Pudding

picced pecan crunch, vanilla ice cream

##### Chocolate Fondant

raspberry vanilla sorbet

### ICE CREAMS & SORBETS(per scoop)

#### Vanilla ice cream (vg)

#### Lemon sorbet

### CHEESE

(£ 5 Supplement)

#### Assiette of AOC Affinée Cheese, Chutney and Crackers

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.

# *The* COACH

## Sharing Menu

£50

### STARTERS

#### **Provençale Niçoise Aioli, Anchoyade**

Artichoke, raw vegetable, peppers, aubergine dip, Broad bean dip

#### **Assiette of Corsican & Spanish & Italian cured meats**

Selection of Artisan bread, pickle, chutney and salad

### MAINS

#### **Grilled Lemon Thyme marinated Small Boat Sea Bream**

Vierge sauce scented with lemon zest, Spanish fabadas con chorizo

#### **Daube Provençale with Green Olive & Confit Garlic**

Thyme scented new potatoes

### DESSERTS

#### **Sevilla Crème Brulée**

Shortbread with vanilla & olive powder

#### **Menton Lemon Tart with Nyons Olive Oil**

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# *The* COACH

## Sharing Menu

£85

### STARTERS

#### Home Smoked Lock Duart Salmon

Horseradish may & heritage baby beets

#### Iranian Lamb Kofte

Minted yogurt, flat bread

#### Baked Normandy Camembert

Sourdough bread, chutney

#### New England Lobster Roll

#### Seasonal Mezze Platters

### MAINS

#### Limousin Hanger Steak

Choron sauce

#### Wild Rod Line Bass

Vierge sauce, wet garlic, saffron mayo

#### Baked Aubergine & Broccoli

Tahini, habanero chilli, menton lemon dressing

#### West Africa Jollof Rice

Coriander

### SIDES

#### Baked Creamy Crushed Potatoes with Alsace

#### Bacon French Fine Bean Salad, Shallot

#### Mixed Baby Leaves

### DESSERTS

#### Miso Caramel & Black Sesame Millefeuille

Pineapple carpaccio

#### Salted Caramel & Whiskey Chiffon Cake

Chocolate crème

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## Canapés

5 canapés £16.50

Additional canapés £2.50 each

### COLD

Sea Bream Tartare

Smoked Salmon & Horseradish Rye Toast

Smoked Duck Breast & Caramelised Orange

Beetroot & Dill Tzatziki Crostini (vg)

Crudite & Dips (vg)

Steak Tartare

### HOT

Bayonne Ham & Comte Filo

Wild Mushroom Spring Rolls (v)

Grilled Prawns & Cocktail Sauce

Devilled Cumberland Chipolatas

Grilled Mushroom & Romesco Sauce

Rosemary Hummus & Flatbread (vg)

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