

# The COACH

Bread and butter		3.50
Gazpacho, vintage sherry vinaigrette, charred peppers		9.50
Chicken Caesar salad with Clarence court duck egg / Main course		10.50/16.50
Seared yellow-fin tuna, mooli relish, edamame		11.50
Devon crab and Granny Smith apple on toast		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 fraiche, heritage beetroot		11.00
Charred leek, burrata buffalo, heritage tomato / add Serrano ham		10.50/14.50
Aged Hereford Game Ford Park 320g Rib Eye, Triple cooked Chips		£40
Charred cauliflower with miso, confit aubergine, ceviche dressing	(ve)	18.50
Burrata & marjoram hand-made ravioli, Amalfi almond sauce, toasted almonds	(v)	23.50
Salt marsh duet of lamb, confit aubergine, couscous herb salad, olive jus		28.50
Pan fried Devon hake, arroz negro, Jura wine sauce		24.00
Grilled free-range chicken kulbasti, begendi, harissa dip		19.50
Hereford onglet steak, triple cooked chips, peppercorn sauce		24.50
Hand caught scallops, handmade ravioli, lobster bisque		26.00
Grilled Secreto, Chorizo Iberico, chimichurri & fabada		26.00
Mediterranean fish bouillabaisse, crushed potatoes and rouille		28.00
<u>Sides</u>		
Green salad		4.00
Chips		5.00
Sauteed spring greens		5.00
New potatoes		5.00
Add Aioli		1.00
<u>Desserts</u>		
Lemon cheesecake, lemon curd, summer berries		8.50
Apple tart tatin, vanilla ice cream	(ve)	8.50
Crème Brûlée		7.00

Ice cream and sorbets

Ask for today's flavours	(per scoop)	3.00
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Cheese

Assiette of AOC affinée cheese, chutney, and crackers		15.50
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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