



*The* COACH

FRANGLAIS

**Home Smoked Wild Salmon**

lemon & Horseradish crème fraîche, baby beets

**Heritage Tomato & Mozarella** (V) (PB available)

wild rocket, pesto, Reggiano Parmigiano

**Goose Rilette**

Pain de Champagne, pickles & green salad

**Selection of Mezze & Bread** (V) (PB available)

**Cornish Cod “Nacre”**

Vierge sauce, Ratte potatoes & spring onion

**Longhorn 48h Beef Cheeks**

Nyons olive & red wine sauce, aioli

**Ravioles de Royans Gratin** (V)

coconut crunch & lime gel

**Salt Baked Organic Celeriac** (V) (PB available)

celeriac chowder, leeks & remoulade

**Desserts of the day**

£70