

# The COACH

## August

### Special

Spatchcocked coquelet à la Provençale	18.00
Duck magret, new potatoes, braised red cabbage, girolles and raisin jus	22.50
Lamb shank, pommes Anna, rosemary and honey	19.50
Veal chop, pommes rissolees, salad and chorizo sauce	21.00

Bread and butter	(per person)	2.00
Lindesfarne oysters	(each)	2.75
Chilled tomato and basil soup		7.50
Black beans, grilled sweetcorn, peppers, red onion, coriander and feta		8.00
Burratina, héritage tomato and basil		9.00
Beetroot, pea shoot, mangetout, spring onion, fig and goat's curd salad		8.50
Scallops, salmon roe and mussels		9.00
Smoked salmon, horseradish and soda bread		8.00
Salmon rillettes and toast		8.50
Pint or half pint of shell on prawns and cocktail sauce		8.00/4.50
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Steak tartare		9.50/19.00
Duck liver parfait, quince paste and toast		8.00
Calf's brain, black butter and capers		10.50
Roast beef, crispy shallot, tomato, horseradish, beef fat crouton salad		8.50
48 day aged beef carpaccio, rocket and parmesan		10.50

### Sharing

Whole grilled sea bass, samphire, new potatoes, prawns and caper butter	(for two)	38.50
48 day aged grilled côte de boeuf, chips, salad and peppercorn sauce	(for two to three)	85.00
Seven hour shoulder of lamb with mogettes	(for two to three)	46.00

Orzo, courgettes, tomato, wild rocket and hazelnut pesto		16.00
Baked aubergine, onion, tomato, pomegranate and dill sauce		16.00
Monkfish, lentils and bacon		24.00
Fillet of hake, sea spaghetti, aubergine purée, braised shallots and confit lemon		19.50
Grilled rabbit leg, mustard sauce and smoked bacon		18.25
Confit duck leg, pommes sarladaises and bacon sauce		20.50
Onglet, chips, lemon and herb butter		17.50
Tenderloin of pork, pommes à la Lyonnaise, caramelised apple and forestière sauce		18.75

Green salad, chips, new potatoes, greens, bubble and squeak	(each)	4.00
Mogettes and persillade, leek gratin	(each)	4.75

Eton mess		7.50
Crème caramel		7.00
Chocolate and salted caramel pot, crème Chantilly		7.50
Muscat grape and raspberry Bakewell tart, cream		7.50
Apple sorbet and a shot of Calvados		9.00
Ice cream: vanilla, chocolate, strawberry	(per scoop)	3.00
Sorbet: raspberry	(per scoop)	3.00

### Cheeses

Tomme de Corse, Livarot, Tomme Daydius, Bleu d'Auvergne	(each)	4.50
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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