

# The COACH

## Sample Menu August

### Special

Roast Grouse, Armagnac gravy, foie gras toast and bread sauce		32.00
Morteau sausage, pommes à la Lyonnaises and sauce forestiere		18.50
Wood pigeon, pearl onion, bacon, grilled peach and red wine jus		17.50
Bread and butter	(per person)	1.75
Lindisfarne oysters	(each)	2.75
Fennel and lemon soup		7.50
Beetroot, pea shoot, spring onion, fig and goat's curd salad		8.50
Burratina, héritage tomato and basil		9.00
King prawns, lobster cream, coriander, piment d'Espelette and grilled sourdough		9.50
Tuna, tomato, lime and chilli salad		8.50
Scallops, salmon roe and mussels		10.50
Salmon rillettes, pickles and soda bread		8.50
Pint or half pint of shell on prawns and cocktail sauce		8.00/4.50
Ibama ham, melon, port and balsamic reduction, baby basil		9.00
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Duck liver parfait, quince paste, pickles and toast		8.00
Steak tartare		9.50/19.00
Calf's brain, black butter and capers		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
Grilled Porterhouse steak, chips, salad and peppercorn sauce	(for two to three)	76.00
Ravioles du Royans, spinach and pecorino		16.00
Orzo, courgettes, tomato, wild rocket and hazelnut pesto		16.00
Baked aubergine, onion, tomato, pomegranate and dill sauce		16.00
John Dory, romanesco, pommes tournées, pickled girolles and sauce vin blanc		21.00
Fillet of hake, sea aster, aubergine purée, braised shallots and confit lemon		19.50
Grilled rabbit leg, mustard sauce and Alsace bacon		18.25
Confit duck leg, pommes sarladaises and bacon sauce		20.50
Onglet, chips, stilton butter		18.50
Green salad, chips, new potatoes, greens, bubble and squeak	(each)	4.00
Moquettes, braised red cabbage		4.75
Eton mess		7.50
Crème caramel		7.00
Chocolate and salted caramel pot, crème Chantilly		7.50
Muscatale 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

Abundance, Tomme Daydius, Bleu d'Auvergne, Laguiole, Camembert au Calvados, Selles sur Cher	(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