

The COACH

August

Today's specials

Pig's trotter, pork fat toast and pickles salad	6.50
Fricassée of baby octopus, chili, lime and coriander	12.00
Cotswold lamb rump, braised baby gem, peas, broad beans, anchovy and rosemary butter	19.00
Middle White pork chop, piperade and pommes sarladaises	19.20
Roast grouse, Armagnac gravy, foie gras toast, bread sauce and game pommes pailles	34.00

Bread and butter (per person) 1.75

Jersey Rock oyster	3.00
Chilled cucumber, mint and lime soup	6.50
Burratina, tomato and basil salad	9.50
Baked camembert, pickles and toast	9.50
Collioure anchovy, marinated peppers and olives	9.50
Grilled sardines, red onion, pomegranate, romesco sauce and herbs	7.50
Smoked salmon, capers, lime, dill and horseradish cream	9.00
Saucisson Noir de Bigorre, celeriac rémoulade and toast	9.00
Smoked duck salad, soft boiled egg, fig, hazelnuts, croûtons and blue cheese dressing	9.50
Poêlée parmentière of duck hearts and lardo	8.50
Bone marrow en persillade, salad and toast	7.50
Calf's brain, black butter and capers	10.50
Steak tartare	9.50/19.00

Sharing

Grilled whole sea bream, braised fennel, langoustines and caper butter	(for two)	40.00
Roast black leg chicken à la Provençale	(for two)	48.00
Seven-hour braised shoulder of lamb and braised mogettes	(for two to three)	56.00
48-day aged Hereford côte de bœuf, chips, salad and peppercorn sauce/green sauce	(for two to three)	85.00

Ravioles de Royan, grilled courgettes, oyster mushroom and cream	13.00
Lentils, marinated beetroot, girolles, spinach and green sauce	14.00
Fillet of hake, crab bisque, fennel, chorizo, tomato and smoked paprika aioli	19.20
Tuna steak, cockles, olive, capers, pommes tournées, lemon and dill crème fraîche	19.70
Roasted garlic gnocchi, Nduja, spring green, Morteau sausage and spring onion	14.50
Grilled rabbit leg, mustard sauce and Alsace bacon	19.00
Duck confit, grilled purple sprouting broccoli and anchovy sauce	19.75
Bavette, chips and green peppercorn butter/green sauce	18.00

Green salad, new potatoes, mogettes, chilli butter and savoy cabbage (each) 4.00
Chips 4.50

Crème caramel	6.00
<i>Add an Agen prune in Armagnac</i>	3.00
Lemon cake, candied lemon zest and yuzu lemon sorbet	8.00
Apricot and almond frangipane, vanilla ice cream	9.00
Apple and treacle tart, clotted cream	7.00
Fondant au chocolat, praline and crème fraîche	8.50
Ice cream: vanilla, caramel, milk chocolate	(per scoop) 3.00
Sorbet: mango, raspberry, yuzu lemon, apple	(per scoop) 3.00

Cheeses

Bleu de Gex, Abbaye de Citeaux, Bethmale, Camembert au calvados,	(each)	4.50
Chabichou, Tour de Guyotte	(selection of three)	12.00