

The COACH

February

Today's specials

Braised beef cheek pie and salad	17.50
Duck magret, pommes sautées, braised red cabbage, prune and Armagnac jus	21.50

Bread and butter	(per person)	1.75
Jersey rock oysters	(each)	2.75
Onion and thyme velouté		5.50
Burratina and marinated peppers		9.50
Radish salad, sesame seeds, red onion and rice vinegar		8.00
Puntarelle, cicoria, fennel, blood orange, pine nuts and Collioure anchovy		8.50
Smoked salmon, taramasalata, mussels, apple and soda bread		9.00
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Pork rillettes, cornichons and toast		8.00
Duck hearts, duck fat toast and lardo		8.50
Calf's brain, black butter and capers		10.50
Steak tartare		9.50/19.00

Sharing

48 day aged côte de boeuf, chips, salad and peppercorn sauce/peppercorn butter	(for two)	85.00
Grilled porterhouse, chips, salad and peppercorn sauce/peppercorn butter	(for two)	76.00
Grilled spatchcock black leg chicken, wild mushroom fricassée and savoy cabbage	(for two)	38.00

Polenta, oyster mushrooms, sage beurre noisette and poached egg	17.50
Lentils, roast pumpkin, hazelnuts, chanterelles, herbes de Provence and green sauce	16.00
Fillet of cod, braised cucumber, prawns and coriander sauce	22.00
Fillet of trout, fennel velouté and roasted Jerusalem artichokes	19.00
Grilled rabbit leg, mustard sauce and Alsace bacon	19.00
Duck confit, pommes sarladaises and bacon sauce	19.50
Onglet and chips, peppercorn butter/aïoli	19.50

Green salad, new potatoes, mogettes	(each)	4.00
Chips, chilli and garlic savoy cabbage, leek and cheese gratin	(each)	4.50

Crème caramel	6.00	
Apple sorbet and a shot of Calvados	9.00	
Pear and almond cake, mascarpone and chocolate sauce	7.50	
Rhubarb mess	8.25	
Apple and ginger crumble and crème anglaise	7.00	
Petit pot au chocolat and praline	8.00	
Sticky toffee pudding and whipped cream	7.50	
Ice cream: vanilla, chocolate, salted caramel, brandy and raisin	(per scoop)	3.00
Sorbet: raspberry	(per scoop)	3.00

Cheeses

Camembert, Ossau-Iraty, Fourme d'Ambert,	(each)	4.50
Sainte-Maure-de-Touraine, petit Münster, Laguiole	(choice of three)	12.00

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