

# The COACH

## Sample Menu November

### Today's specials

Duck confit, pommes sarladaises and bacon sauce	19.25
Gascon boudin noir, apple, beetroot purée and parsley mascarpone	16.50
Oxtail, bacon and mushroom pie	17.50
Braised ox cheek, pomme purée and pickled red cabbage	19.50

Bread and butter (per person) 1.75

St Vaast oysters (each) 2.75

Roast pumpkin soup 6.50

Beetroot, pea shoot, spring onion, fig and goat's curd salad 8.50

Chervil, carrot, radish, bitter leaf and goat's cheese salad 8.50

Aumonière goat cheese, tomato, herbes de provence and salad 8.00

Burratina, aubergine purée, walnuts and marinated peppers 9.50

Smoked mackerel, horseradish crème fraîche and soda bread 8.50

Grilled squid, spinach, pine nuts, harissa and lime crème fraîche 10.25

Scallops, salmon roe, curried white wine sauce, bacon and coriander 10.75

Smoked salmon terrine, Sainte-Maure de Touraine, cucumber and chive 8.50

Charcuterie plate, celeriac rémoulade and pickles (for two) 17.00

Half a dozen Burgundy snails, garlic butter and toast 11.50

Duck heart, duck fat toast and lardo 8.50

Beef carpaccio, rocket and parmesan 10.00

Steak tartare 9.50/19.00

### Sharing

48 day aged grilled côte de boeuf, chips, salad and peppercorn sauce/herb butter (for two) 85.00

Grilled porterhouse, chips, salad and peppercorn sauce/herb butter (for two) 76.00

Choucroute, smoked pork belly, Francfort and Montbéliard sausages (for two) 40.00

Croziflette and salad (for two) 32.00

Seven hour shoulder of lamb and mogettes (for two/three) 38.50/49.00

Orzo, courgettes, tomato, button hole kale and hazelnut pesto 16.00

Ravioles de Royans, spinach and pecorino 16.00

Tuna steak, braised shallots, courgettes and coriander 19.00

Fillet of cod, piperade, bacon and fennel 19.00

Grilled rabbit leg, mustard sauce and Alsace bacon 19.00

Onglet and chips, stilton butter/aioli 19.50

Green salad, new potatoes, savoy cabbage, bubble and squeak (each) 4.00

Chips, mogettes (each) 4.50

Crème caramel 7.00

Spiced pumpkin brûlée tart, crème fouettée 8.00

Apple sorbet and a shot of Calvados 9.00

Chocolate delice, dulce de leche, nougatine and orange 9.00

Sticky toffee pudding, vanilla ice cream 8.50

Ice cream: vanilla, chocolate, strawberry, rum banana (per scoop) 3.00

Sorbet: raspberry, pineapple and lime (per scoop) 3.00

### Cheeses

Tomme d'Aydius, Bleu d'Auvergne, Camembert, Époisses, Ossau-Iraty, (each) 4.50

(three for) 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