

The COACH

Sample Menu October

Special

Confit duck leg, pommes salardaisé and bacon sauce	20.50
Duck Magret, braised red cabbage, pommes sautées and red wine jus	22.50
Spatchcocked coquelet à la Provençale	18.00

Bread and butter (per person) 1.75

Lindisfarne oysters	(each)	2.75
Celeriac soup, thyme and bacon		8.00
Burratina, héritage tomato and basil		9.00
Beetroot, pea shoot, spring onion, fig and goat's curd salad		8.50
Tuna, tomato, lime and chilli salad		8.50
Scallops, braised endive, orange butter		10.50
Grilled squid, harissa, olive and smoked delicatessen potatoes		9.50
Smoked salmon salad, tomato, chive, lime and dill dressing		9.00
Salmon rillettes, pickles and toast		8.50
Smoked mackerel, horseradish crème fraîche and soda bread		8.50
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Smoked duck magret, frisée, tomato and Roquefort dressing		9.50
Snails, garlic butter and toast		8.00
Steak tartare		9.50/19.00
Calf's brain, black butter and capers		10.50

Sharing

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)	76.00
Whole grilled sea bass, braised fennel, new potatoes, prawn and caper butter	(for two)	38.50

Orzo, courgettes, tomato, wild rocket and hazelnut pesto		16.00
Ravioles de Royans, spinach and pecorino		16.00
Fillet of red mullet, squid ink risotto and piment d'Espelette		20.00
Fillet of sea trout, curried swiss chard and prawns		21.50
Grilled rabbit leg, mustard sauce and Alsace bacon		18.50
Onglet and chips, herb butter		19.50

Green salad, chips, new potatoes, greens (each) 4.00

Crème caramel		7.50
Raspberry Bakewell tart, cream		8.00
Blackberry fool and lemon shortbread		8.00
Apple sorbet and a shot of Calvados		9.00
Lemon posset		7.00
Sticky toffee pudding, vanilla ice cream		8.50
Chocolate and salted caramel pot, crème Chantilly		8.00
Ice cream: vanilla, chocolate, strawberry	(per scoop)	3.00
Sorbet: raspberry	(per scoop)	3.00

Cheeses

Tomme Daydius, Bleu d'Auvergne, Camembert au Calvados, Époisse,	(each)	4.50
Sainte-Maure de Touraine, Ossau, Beaufort	(five for)	20.00

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