

The COACH

Sunday Sample Menu August

Apéritif

Kir Royale		9.50
Bloody Mary		8.50
Berto Spritz		10.00

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
Smoked salmon, horseradish and soda bread		8.00
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
Bone marrow, salad, pickles, redcurrant jus and beef dripping toast		8.50

Sunday Roasts

Roast Sirion, Yorkshire pudding and horseradish		19.50
48 day aged grilled côte de boeuf, Yorkshire pudding and horseradish	(for two to three)	85.00
Grilled Porterhouse steak, Yorkshire pudding and horseradish	(for two to three)	76.00
Seven-hour roast shoulder of lamb and mint sauce	(for two to three)	44.00
Lamb rump and mint sauce		19.00
Spatchcocked coquelet and bread sauce		18.00
<i>All roasts come with Yorkshire pudding, duck fat roast potatoes, roast carrots, greens and leek gratin</i>		

Orzo, courgettes, tomato, wild rocket and hazelnut pesto		16.00
Baked aubergine, onion, tomato, pomegranate and dill sauce		16.00
Monkfish, romanesco, pommes tournées and sauce vin blanc		24.00
Fillet of hake, sea aster, aubergine purée, braised shallots and confit lemon		19.50
Whole grilled sea bass, samphire, new potatoes, prawns and caper butter	(for two)	38.50

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

Eton mess		7.50
Crème caramel		7.00
Chocolate and salted caramel pot, crème Chantilly		7.50
Muscat 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

Abondance, Tomme Daydius, Bleu d'Auvergne, Laguiole, Camembert au Calvados	(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