

The COACH

Sunday

Today's specials

Pig's trotter, pork fat toast and pickles salad	6.0
Middle White pork chop, piperade and pommes sarladaises	19.20
Grouse, foie gras toast, Armagnac gravy, watercress, bread sauce and game pommes pailles	34.00

Bread and butter	(per person)	1.75
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Jersey Rock oyster	3.00
Chilled cucumber, lime and mint soup	6.50
Burratina, tomato and basil salad	9.50
Baked camembert, pickles and toast	9.50
Smoked salmon, capers, lime, dill and horseradish cream	9.00
Saucisson Noir de Bigorre, celeriac rémoulade and toast	9.00
Beef carpaccio and parmesan	10.50
Smoked duck salad, soft boiled egg, fig, hazelnuts, croûtons and blue cheese dressing	9.50
Bone marrow en persillade, salad and toast	6.00
Calf's brain, black butter and capers	10.50
Steak tartare	9.50/19.00

Sunday roasts

Roast half Landais poussin and bread sauce	12.00
Roast pork belly and apple sauce	18.50
Roast 48-day aged Hereford sirloin of beef and horseradish	19.50
Roast Black leg chicken and bread sauce	(for two) 48.00
Seven-hour braised shoulder of lamb and mint sauce	(for two to three) 56.00
Roast 48-day aged Hereford côte de bœuf and horseradish	(for two) 85.00

All roasts come with Yorkshire pudding, duck fat roast potatoes, roast Chantenay carrots and greens

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, olives, capers, pommes tournées, lemon and dill crème fraîche	19.70
Roasted garlic gnocchi, Nduja, spring green, Morteau sausage and spring onion	14.50

Green salad, new potatoes, chilli and garlic savoy cabbage	(each)	4.00
Chips, roast potatoes	(each)	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, salted coffee cajeta, fig, salted caramel, milk chocolate	(per scoop) 3.00
Sorbet: mango, apple, raspberry, yuzu lemon	(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

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 requirement