

# The COACH

Sunday 15<sup>th</sup> April

## Apéritif

Kir Royale	9.50
Pousse Rapière	8.50

Jersey oysters	(each)	2.50
Leek and potato soup with bacon		7.00
Baby spinach, marinated fennel, ricotta and Jerusalem artichoke salad		7.50
Smoked salmon, horseradish and soda bread		8.00
Prawns and cocktail sauce		8.00
Bayonne ham and celeriac rémoulade		9.50
Lyonnaise and Basque charcuterie		10.50
Calves brains, black butter & capers		10.50
Steak tartare		9.50/19.00

## Sunday Roasts

Roast beef, Yorkshire pudding and horseradish		19.50
Lamb rump and mint sauce		17.50
Seven-hour roast shoulder of lamb and mint sauce	for two to three	44.00
Spatchcocked coquelet and bread sauce		16.50

*All roasts come with Yorkshire pudding, duck fat roast potatoes, roast roots and greens*

Baked aubergine, herbs and smoked almond crust, crozet and courgettes		14.00
Cod, datterini tomatoes, broccoli, creamed lemon butter		19.20

Green salad, small potatoes or greens	(each)	3.75
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Apple sorbet and a shot of Calvados		8.00
Crème caramel		7.00
Steamed ginger pudding and custard		7.00
Chocolate mousse, nougatine, crème fraîche		7.00

Cheeses: Chabichou, Tomme de Savoie	(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