

# The COACH

Tuesday 10<sup>th</sup> April

## Apéritif

Kir Royale 9.50

## Special

Grilled spatchcock coquelet and piperade 16.50

Duck Magret, pommes sautées, chanterelles and prune jus 19.50

Lamb rump, mogettes and rosemary jus 19.00

Jersey rock oysters (each) 2.50

White garlic soup 7.00

Baby spinach, marinated fennel, ricotta and Jerusalem artichoke salad 7.50

Prawns and cocktail sauce 8.00

Smoked salmon, horseradish and soda bread 8.00

Charcuterie plate 7.00

Bayonne ham and celeriac rémoulade 9.50

Steak tartare 9.50/19.00

## Sharing

Grilled lamb, celeriac purée, caramelised red onion and rosemary jus (for two) 36.00

Grilled Porterhouse steak, chips, watercress, green peppercorn sauce (for two to three) 72.00

Gnocchi, morels, green bean, chargrilled tenderstem broccoli and wild garlic oil 15.50

Baked aubergine, herb and smoked almond crust, crozets and courgettes 14.00

Fillet of cod, roasted datterini tomatoes, broccoli and creamed lemon butter 19.20

Fillet of trout, Jersey royals, grilled spring onions and caper butter 19.50

Onglet, Stilton butter and chips 17.00

Grilled rabbit leg, mustard sauce and smoked bacon 17.00

Green salad, chips, small potatoes, greens or bubble and squeak (each) 3.75

Rhubarb meringue, negroni syrup 7.50

Crème caramel 7.00

Chocolate tart, crème fraîche 7.00

Steamed ginger pudding and custard 7.00

Apple sorbet and a shot of Calvados 8.00

Far breton and chocolate sauce 7.00

## Cheeses

Chabichou, Zelu Koloria, Tomme de Savoie (each) 4.50

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