

# The COACH

## April

### Today's special

Duck confit, pommes sarladaises and bacon sauce	19.75
Grilled cuttlefish, cuttlefish ink risotto, piment d'Espelette and spring onion	18.00
Rare breed pork chop, mustard rosemary crust, marinated peppers and chard	19.50

Bread and butter (per person) 1.75

Jersey oysters (each)	3.00
Creamed onion, wild garlic soup and croûtons	7.00
Tomato salad, basil, shallots and red spring onion	6.50
Escarole, radish and Mimolette salad, mustard dressing	8.00
Grilled oyster mushroom, wild oregano and lemon oil	5.50
Smoked mackerel, orange, horseradish and soda bread	6.50
Saucisson noir de Bigorre, celeriac rémoulade and toast	7.00
Smoked duck, walnuts, tomato and smoked vinaigrette	8.50
Beef carpaccio and parmesan	10.00
Steak tartare	9.50/19.00

### Sharing

Seven-hour braised shoulder of lamb and mogettes (for two or three)	45.00
48-day aged Hereford côte de bœuf, chips, salad and peppercorn sauce (for two)	85.00
Roasted guinea fowl, leg croustillant, morels and madeira (for two)	42.00

Gnocchi, purple kale, chilli and pecorino	13.00
Aubergine à la Provençale, grilled sourdough, coriander and Bethmale	14.50
Fillet of gurnard, broad beans, peas and wild garlic	19.00
Fillet of plaice, monk's beard, samphire, Jersey royals, lemon and caper butter	19.50
Grilled rabbit leg, mustard sauce and Alsace bacon	19.00
Chargrilled onglet and chips, peppercorn butter/wild garlic mayo	19.50

Green salad, new potatoes, chilli and garlic savoy cabbage, mogettes (each)	4.00
Chips, pommes sarladaises (each)	4.50

Crème caramel	6.00
<i>Add an Agen prune in Armagnac</i>	3.00
Apple sorbet and a shot of Calvados	9.00
Apple and ginger crumble and crème anglaise	7.00
Honey cake, salted caramel ice cream and honeycomb	8.00
Gariguet strawberry and vanilla cheesecake	8.50
Fondant au chocolat, praline and crème fraîche	8.50
Ice cream: vanilla, chocolate, rhubarb ripple, burnt honey	3.00
Sorbet: mango (per scoop)	3.00

### Cheeses

Camembert, Bleu de Gex, Salers d'Estive, Chaource, (each)	4.50
Saint Nectaire, Bethmale, Petit Münster (choice 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 requirements