

# The COACH

## Sunday Lunch

### Today's specials

Braised beef cheek pie and salad		17.50
Bread and butter	(per person)	1.75
Jersey rock oysters	(each)	2.75
Onion and thyme velouté		6.00
Burratina and marinated peppers		9.50
Raddish salad, sesame seeds, red onion and rice vinegar		8.00
Puntarelle, cicoria, fennel, blood orange, pine nuts and Collioure anchovy		8.50
Smoked salmon, taramasalata, mussels, apple and soda bread		9.00
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Pork rillettes, cornichons and toast		8.00
Duck hearts, duck fat toast and lardo		8.50
Calf's brain, black butter and capers		10.50
Beef carpaccio and parmesan		10.00
Steak tartare		9.50/19.00

### Sunday roasts

Roast sirloin of beef, Yorkshire pudding and horseradish		19.50
48 day aged côte de boeuf, Yorkshire pudding and horseradish	(for two)	85.00
Grilled porterhouse, Yorkshire pudding and horseradish	(for two)	76.00
Seven-hour roast shoulder of lamb and mint sauce	(for two to three)	45.00
Blackleg chicken and bread sauce	(for two to three)	38.00
Lamb rump and mint sauce		19.00

*All roasts come with Yorkshire pudding, duck fat roast potatoes, roast carrots, greens and braised red cabbage*

Polenta, oyster mushrooms, sage beurre noisette and poached egg		17.50
Lentils, roast pumpkin, pine nuts, chanterelles, herbes de Provence and green sauce		16.00
Fillet of cod, braised cucumber, prawns and coriander sauce		22.00
Fillet of trout, fennel velouté and roasted Jerusalem artichokes		19.00

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

Crème caramel		6.00
Apple sorbet and a shot of Calvados		9.00
Pear and almond cake, mascarpone and chocolate sauce		7.50
Rhubarb mess		8.25
Apple and ginger crumble and crème anglaise		7.00
Petit pot au chocolat and praline		8.00
Sticky toffee pudding and whipped cream		7.50
Vanilla ice cream, griottines and chocolate sauce		8.75
Ice cream: vanilla, chocolate, salted caramel, brandy and raisin	(per scoop)	3.00
Sorbet: raspberry	(per scoop)	3.00

### Cheeses

Camembert, Ossau-Iraty, Fourme d'Ambert,	(each)	4.50
Sainte-Maure-de-Touraine, petit Münster, Laguiole	(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