

The COACH

Sunday Sample Menu November

Apéritif

Bloody Mary		8.50
Lindesfarne oysters	(each)	2.75
Celeriac soup		8.00
Beetroot, pea shoot, spring onion, fig and goat's curd salad		8.50
Burratina, aubergine purée, walnuts and marinated peppers		9.50
Grilled squid, spinach, pine nuts, harissa and lime crème fraîche		9.50
Skate wing, sorrel, chilli and caper salad		9.00
Dressed Devon crab, soda bread, pickles and mayonnaise	(for two)	15.00
Smoked salmon salad, tomato, chive and dill dressing		9.00
Smoked mackerel, horseradish crème fraîche and soda bread		8.50
Scallops, salmon roe, spring onion and tarragon cream		10.50
Charcuterie plate, celeriac rémoulade and pickles	(for two)	17.00
Saucisson au Beaufort, duck fat croûtons, Beaufort, and duck fat potato salad		10.00
Steak tartare		9.50/19.00
Snails, garlic butter and toast		8.00
Duck heart, duck fat toast and lardo		8.50
Beef carpaccio, rocket and parmesan		9.00
Calf's brain, black butter and capers		10.50

Sunday Roasts

Roast Sirloin, Yorkshire pudding and horseradish		19.50
48 day aged grilled côte de boeuf, Yorkshire pudding and horseradish	(for two to three)	85.00
Seven-hour roast shoulder of lamb and mint sauce	(for two to three)	44.00
Barnsley chop and mint sauce		19.00
Roast Grouse, bread sauce and foie gras butter		32.00
Roast black leg chicken and bread sauce	(for two)	48.00
<i>All roasts come with Yorkshire pudding, duck fat roast potatoes, roast carrots, greens and braised red cabbage</i>		

Ravioles du Royans, spinach and pecorino		16.00
Orzo, courgettes, tomato, wild rocket and hazelnut pesto		16.00
Fillet of trout, curried swiss chard and prawns		20.00
Fillet of gurnard, squid ink risotto and piment d'Espelette		22.00

Green salad, chips, greens, new potatoes	(each)	4.00
Yorkshire pudding		0.50

Crème caramel		7.50
Blackberry fool and lemon shortbread		8.00
Plum Bakewell tart, cream		8.00
Chocolate delice dulce de leche, nougatine and orange		9.00
Sticky toffee pudding, vanilla ice cream		8.50
Apple sorbet and a shot of Calvados		9.00
Sorbet: raspberry	(per scoop)	3.00
Ice cream: vanilla, chocolate, strawberry,	(per scoop)	3.00

Cheeses

Tomme Daydius, Bleu d'Auvergne, Ossau, Beaufort, Époisse, Camembert au Calvados	(each)	4.50
	(five)	20.00

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