

The COACH

Sunday Lunch

Today's special

Grilled cuttlefish, squid ink risotto, spring onion and Piment d'Espelette 17.00

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

Pickled herring, red onion, chive, crème fraîche, blood orange and soda bread 6.50

Calf's brain, black butter and capers 10.50

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

Sunday roasts

Roast 48-day aged Hereford sirloin of beef and horseradish 19.50

48-day aged Hereford côte de boeuf and horseradish (for two) 85.00

Guinness-braised Longhorn featherblade 18.00

Slow cooked ox tail and horseradish 18.00

Seven-hour braised shoulder of lamb and mint sauce (for two to three) 45.00

Roast spatchcocked black leg chicken and bread sauce (for two to three) 38.00

Roast pork belly and apple sauce 18.00

All roasts come with Yorkshire pudding, duck fat roast potatoes, roast Chantenay carrots and greens

Gnocchi, purple kale, chilli and pecorino 13.00

Polenta cake, marinated peppers, baked tomato and mushrooms 13.00

Fillet of gurnard, broad beans, peas and wild garlic 19.00

Fillet of hake, monk's beard, samphire, Jersey royals, lemon and caper butter 22.00

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

Chips, pommes sarladaises (each) 4.50

Crème caramel 6.00

Add an Agen prune in Armagnac 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

Gariquette strawberry and vanilla cheesecake 8.50

Fondant au chocolat, praline and crème fraîche 8.50

Ice cream: vanilla, chocolate, rhubarb ripple (per scoop) 3.00

Sorbet: mango

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