

# The COACH

## Sample Menu

### Today's specials

Lamb cutlet, Barnsley chop, cider-braised turnips, grilled purple sprouting broccoli and anchovy sauce	35.00
Turkey, chicken, bacon and mushroom pie	17.00

Bread and butter	(per person)	1.75
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Cauliflower soup and blue cheese	6.50
Aubergine, pine nuts, ricotta, chilli and herbs	8.00
Grilled courgettes, marinated fennel, almonds, rosemary and parmesan	7.50
Burratina, tomato, red onion and blood orange	9.00
Baked camembert, pickles and toast	10.00
Smoked eel, Alsace bacon, frisée and horseradish	10.00
Smoked duck, pear, mâche, hazelnuts and blue cheese dressing	9.50
Deville duck hearts and livers, Roscoff onion and duck fat toast	9.00
Pork rillettes, pickles and toast	8.00
Rosette de Lyon and celeriac rémoulade	8.50
Beef carpaccio and parmesan	10.50
Baked Saint Marcellin, herbs and bayonne ham	(for two) 16.00
Steak tartare	9.80/19.00

### Sharing

48-day aged Hereford côte de bœuf, chips, salad and peppercorn sauce/green sauce	(for two)	85.00
35-day aged wing rib steak, pommes pailles, watercress and béarnaise sauce	(for two)	60.00

Creamed polenta, mushroom fricassée, herb dressing and parsnips crisps	13.50
Puy lentils, marinated beetroot, hazelnuts, spinach and feta	13.50
Ravioles de Royan, roasted squash, oyster mushrooms and cream	13.25
Fillet of sea bass, courgette, pommes tournées, lemon and caper sauce	18.50
Fillet of hake, pomme purée, toasted almonds, lemon and olive relish	20.00
Confit duck, pommes sarladaises and bacon sauce	19.75
Grilled rabbit, green beans, Alsace bacon and mustard sauce	19.20
Flat iron steak, chips, green sauce/Roquefort butter	19.80

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

Crème caramel	6.00
<i>Add an Agen prune in Armagnac</i>	3.00
Apple sorbet and calvados	9.00
Ricotta and ginger cheesecake, caramel sauce	7.00
Sticky toffee pudding and vanilla ice cream	7.50
Stout cake, chocolate mousse, chocolate crumble and blood orange	8.50
Chocolate fondant, griottines and crème fraîche	10.50
Ice cream: milk chocolate, vanilla, christmas spice	(per scoop) 3.00
Sorbet: Apple	(per scoop) 3.00

### Cheese

Bethmale, Regalis, Tomme de Savoie, Camembert au Calvados,	(each)	4.50
Napoléon, Chabichou du Poitou, Reblochon fermier	(selection of three)	12.00