

COACH & HORSES

A l a C a r t e

STARTERS

Garden pea soup, mint creme fraiche, croutons, Focaccia £9.00 (agf, v)

Chargrilled king prawns, lobster bisque, spring onion, coriander, crispy ginger £12.00 (gf)

Wye valley asparagus, poached egg, hollandaise sauce, wild garlic oil £11.00 (gf, v)

Pigeon breast, black pudding, hazelnut crumb, cauliflower £11.50 (agf)

Cornish crab, Waldorf salad, wasabi mayonnaise, brown crab cigar £14.00 (agf)

MAINS

Eaves hall farm pork, potato terrine, courgette, mushrooms, jus £26.00 (gf)

Pan fried chalk stream trout, fondant potato, spring vegetables, split dressing £24.00 (gf)

Seaweed butter poached stone bass, peas, beans, spring onions, new potatoes £25.00 (gf)

Spring lamb loin, shepherd's pie, carrot, kale, rosemary sheep curd £30.00 (agf)

6oz Hanger steak, marrow bone stuffed mushroom, Roscoff, smoked pomme puree
£28.00 (agf)

Beetroot, mushroom and spinach wellington, smoked mash, spring vegetable, gravy
£19.50 (v)

DESSERTS

Passion fruit posset, almond crumb, toasted coconut meringue £9.00 (agf, v)

Chocolate & orange fondant, mascarpone ice cream £9.00 (v)

Passion fruit & white chocolate cheesecake, coconut & lime leaf sorbet £9.00 (v)

Warm banana bread, salted caramel popcorn, chocolate cremeux, toasted peanut ice cream
£9.00 (v)

Selection of cheeses, artisan crackers, grapes, apple, chutney £14.50 (agf)

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Alternative Gluten Free (agf) | Vegetarian (v)