

# COACH & HORSES

## Sunday Lunch Menu

### STARTERS

Garden pea soup, mint crème fraiche, croutons, bread & butter (agf, v)

Twice baked cheese souffle, beetroot relish, cheese velouté (v)

Eaves hall farm pork faggots, cauliflower puree, pickled mushrooms

Dorens black pudding, potato terrine, poached egg, mustard sauce

Seawater prawn cocktail, gem lettuce, pickled cucumber, granary bread (agf)

### MAINS

Roast Rump of Beef, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Roast Pork loin, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Chicken breast, smoked mash, roast carrot, cabbage & bacon, jus (gf)

Pan fried chalk stream trout, cider butter sauce, peas, spring onions, new potatoes (gf)

Beetroot, mushroom & spinach wellington, seasonal vegetables, roast potatoes, broccoli cheese, gravy (v)

### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Passion fruit posset, mango, almond crumb, toasted coconut meringue (v)

Bramley apple & rhubarb crumble, vanilla custard (v)

Warm banana cake, salted caramel popcorn, toasted peanut ice cream (v)

Selection of cheeses, artisan crackers, chutney, grapes, apple (agf)  
(£5 Supplement)

**2 COURSE £30 | 3 COURSE £38**

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