

COACH & HORSES

A l a C a r t e

STARTERS

Soup of the day, croutons, focaccia £8.50 (agf, v)

Pan fried mackerel, gooseberry, cucumber, apple. cider vinegar £9.00 (gf)

Partridge breast, leg & mushroom ragu, roast pear, chestnut puree £10.50 (gf)

Salad of baby beetroots, goat's cheese & horseradish panna cotta £8.00 (gf, v)

Beef tartare, tarragon mustard, pickled onion, pumpernickel £11.50 (agf)

MAINS

Braised Forest of Bowland venison, juniper & orange dumplings, seasonal vegetables £23.00

Eaves Hall Farm pork, black pudding mash, apple, courgette, jus £22.00 (agf)

Halibut, spinach, celeriac puree, roast shallot, pancetta, baby roasties £25.00 (gf)

Chicken breast, thyme rosti, seed crumb, baby leeks, garlic butter sauce £19.50 (gf)

Monkfish, leek & potato chowder, Shetland mussels £23.00 (gf)

Butternut squash, spinach, goat's cheese wellington, celeriac mash, seasonal vegetables
£17.00 (v)

DESSERTS

Apple tart tatin, stem ginger ice cream £9.00 (v)

70% Chocolate ganache, rum sponge, hazelnut ice cream £9.00 (v)

Warm parkin, honey & balsamic roasted figs, fig leaf ice cream £9.00 (v)

Red wine poached pear, candid walnut, Stilton ice cream £9.00 (gf, 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)