

COACH & HORSES

Tasting Menu

Black pea hummus cornet
Whipped cods roe, lemon gel, panni puri
Chorizo muffin

Set goat's cheese custard, hen of the woods, apple balsamic caramel, pumpkin
seed crumb

Verdejo, Valtravieso Nogara, Spain 2022

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Halibut, red onion, Jerusalem artichoke, spinach, champagne sauce

Chardonnay, Ranch 32, California 2022

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Braised beef cheek, smoked mashed potato, cabbage, pickled walnut,
bourguignon sauce

Progeny Shiraz, Sanguine, Australia 2020

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Passion fruit posset, toasted Italian meringue

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Chocolate pave, caramelised banana, honeycomb, mulled ice cream

Muscat de Beaumes de Venise, Provence-Alpes, France NV

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Optional cheese course £14.50

Quinta do Portal Fine Ruby Port, Porto, Portugal NV £6.50

£70.00 Per Head

Wine Flight £30 Per Head

Please speak with your server if you have any allergies or dietary requirements
Please note that this menu must be taken by the whole table