

COACH & HORSES

A l a C a r t e

STARTERS

Broccoli & stilton soup, croutons, bread & butter £8.50 (agf, v)

Bloody Mary Shetland mussels, shallot, celery, granary bread & butter £10.00 (agf)

Treacle glazed hanger steak, pickles, mustard mayonnaise, pumpernickel £11.50 (agf)

Bolton Hall Estate venison terrine, pickled walnut puree, Douglas fir emulsion, toast £12.00

Leek & Lancashire rarebit tart, leek velouté £9.50 (v)

MAINS

Skrei cod, Scottish crab, salsify, gnocchi, monks beard, caviar sauce £26.00 (agf)

Eaves Hall Farm pork, morels, creamed potato, cauliflower puree, peas, jus £26.00 (agf)

Bacon & spinach stuffed guinea fowl breast, creamed potato, cabbage, parmesan crumb, jus
£28.00 (agf)

Cull yow loin & braised shoulder, fondant potato, braised red cabbage, carrot £27.00 (gf)

Roasted cauliflower steak, cheese custard, caper, crispy shallots, cashew beurre noisette,
new potatoes £19.50 (gf, v)

DESSERTS

Lemon posset, lemon jelly, toasted Italian meringue trifle £9.00 (agf, v)

Buttermilk & ginger panna cotta, poached Yorkshire rhubarb, pumpkin seed tuile £9.00 (agf)

Profiteroles, pear & amaretto compote, almond Chantilly £9.00 (v)

Chocolate & dulce de leche mousse, pistachio ice cream £9.00 (agf)

Selection of cheeses, chutney, apple, grapes, artisan crackers £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)