

COACH & HORSES

Tasting Menu

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

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

Pinot Noir, Păpăruța, Romania 2022

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Skrei cod, Scottish crab, salsify, gnocchi, monks beard, caviar sauce

Sancerre, Laetitia Ducroux, France 2021

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Eaves Hall Farm pork, morels, creamed potato, cauliflower puree, peas, jus

Saint Emilion, Chateau Treytins, Bordeaux 2016

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Lemon posset, lemon jelly, toasted Italian meringue trifle

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Buttermilk & ginger panna cotta, poached Yorkshire rhubarb, pumpkin seed tuile

Pineau des Charentes, Fanny Fougerat, 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