

COACH & HORSES

A l a C a r t e

STARTERS

Garden pea soup, mint crème fraîche, croutons, bread & butter £9.50 (agf, v)

Bloody Mary Shetland mussels, shallot, celery, granary bread & butter £11.50 (agf)

Homemade Pork Pie, cider jelly, piccalilli, salad £12.50

Scottish crab, brown crab cigar, apple & fennel salad, orange £16.00

Wye valley Asparagus & red onion tart, asparagus velouté £11.50 (v)

MAINS

Halibut, chargrilled gem, peas, broad beans, lemon thyme velouté £29.00 (agf)

Eaves Hall Farm pork, Creamed potato, peas, morels, cauliflower puree £28.00 (agf)

Hanger steak, potato terrine, confit Isle of Wight tomatoes, jus £28.00 (agf)

Chicken breast and leg, creamed potato, asparagus, summer truffle, jus £27.00 (gf)

Watercress & king oyster risotto, toasted almond, whipped goats' curd £19.50 (gf, v)

DESSERTS

Lemon & nettle tart, crème fraîche sorbet £9.00 (v)

Elderflower crème brûlée, strawberry Crèmeux, lemon gel £9.00 (agf, v)

Date parfait sandwich, cherry sourdough, yoghurt, honey, chocolate £9.00

Caramelised white chocolate mousse, banana ice cream, coffee tuile £9.00 (agf, v)

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)

