

COACH & HORSES

Sample Sunday lunch Menu

STARTERS

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

Thai fishcake, cabbage, spiced coconut sauce

Wye valley Asparagus tart, onion puree, asparagus veloute

Pork scotch egg, homemade piccalilli, salad

Baby lemon sole, cauliflower puree, cucumber & apple dressing (gf)

MAINS

Roast Rump of Beef, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Roast Pork loin, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Chicken breast, seasonal vegetables, roast potatoes, broccoli cheese, Yorkshire pudding, gravy (agf)

Pan fried Halibut, peas, spring onions, broad beans, new potatoes, chargrilled gem lettuce, lemon thyme veloute (gf)

Red onion, mushroom & spinach wellington, seasonal vegetables, roast potatoes, broccoli cheese, gravy (v)

DESSERTS

Strawberry Bakewell tart, creme anglaise (v)

Dark chocolate fondant, vanilla ice cream (v)

Cherry & white chocolate cheesecake, cherry sorbet (v)

Banana cake, chocolate cremeux, honey jelly, banana ice cream (v)

Selection of cheeses, artisan crackers, chutney, grapes, apple (agf)
(£5 Supplement)

2 COURSE £31.50 | 3 COURSE £40

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Alternative Gluten Free (agf) | Vegetarian (v)