

COACH & HORSES

A l a C a r t e

STARTERS

Honey roast parsnip soup, croutons, bread and butter £9.00 (v,agf)

Duck leg rilette, Madeira jelly, date puree, pickled mushroom,
toasted baguette £13.50 (agf)

Dill cured chalk stream trout, beetroot jelly, baked beetroots, horseradish £14.50 (gf)

Partridge breast, leg ragu, roast pear, chestnut puree £15.00 (gf)

Set goats cheese custard, hen of the woods, apple balsamic caramel,
pumpkin seed crumb £11.50 (v,agf)

MAINS

Venison loin, haunch stroganoff, potato terrine, crapaudine beetroot, cavolo nero £28.00 (gf)

Halibut, red onion, Jerusalem artichoke, spinach, champagne sauce £29.00 (gf)

Chicken breast, creamed potato, root vegetables, Brussel sprouts, cranberry jus £25.50 (gf)

Braised beef cheek, smoked mashed potato, cabbage, pickled walnut,
pancetta, onion, jus £27.00 (gf)

Crown prince pumpkin, spinach & chestnut wellington, smoked mashed potato, roasted root
vegetables, gravy £19.50 (v)

DESSERTS

Passion fruit & mango trifle, toasted Italian meringue £9.00 (v,agf)

Pineapple tart tatin, rum caramel, vanilla ice cream £9.00 (v)

Chocolate pave, caramelized banana honeycomb, mulled ice cream £9.00 (v)

Vanilla crème brulee, orange, ginger crumb, orange sorbet £9.00 (v, 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) | Available Gluten Free (agf) | Vegetarian (v)