

# COACH & HORSES

## *A l a C a r t e*

### STARTERS

Carrot and coriander soup, coriander oil, croutons, bread and butter £9.00 (v, agf)

Cured & scorched mackerel, smoked mackerel roll, apple, shallot & kohlrabi dressing,  
lemon gel £11.50 (gf)

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

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

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

### MAINS

Chalk stream trout, chargrilled gem, pancetta, silverskin onions,  
lemon thyme volute £29.00 (gf)

10oz sirloin steak, tomato, mushroom, chunky chips, peppercorn sauce £38.00 (gf)

Venison, potato terrine, crapaudine beetroot, girolles, cavolo nero, jus £28.00 (gf)

Chicken breast & leg, creamed potato, roasted winter roots, jus £27.00 (gf)

Beetroot & shallot tart tatin, pink fir potatoes, seasonal vegetables, jus £19.50 (v)

### DESSERTS

Mango & passion fruit Pavlova, caramelized white chocolate, pineapple,  
coconut & lime leaf sorbet £9.00 (gf, v)

Glazed pumpkin tart, ginger buttermilk, stem ginger, orange £9.00 (v)

Yoghurt parfait, poached pear, rosemary frangipani,  
olive oil ice cream £9.00 (gf)

Chocolate & fig opera gateau, walnuts, balsamic roast figs, fig leaf ice cream £9.00 (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) | Available Gluten Free (agf) | Vegetarian (v)