

COACH & HORSES

T a s t i n g M e n u

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

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Set goats cheese custard, hen of the woods, apple balsamic caramel,
pumpkin seed crumb

Verdejo, Valtravieso Nogara, Spain 2022

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Chalk Stream trout, chargrilled gem, pancetta, silverskin onions,
lemon thyme velouté

Gruner Veltliner, Muenzenrieder, Austria 2022

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Venison, potato terrine, crapaudine beetroot, girolles, cavolo nero, jus

Granbruno, Castello di Radda, Tuscany, Italy 2021

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Profiterole, passion fruit gel, mango foam

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Chocolate & fig opera gateau, walnuts, balsamic roast figs,
fig leaf ice cream

Pink Moscato, Stella Bella, Margaret River, Australia

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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