

COACH & HORSES

À la Carte

MONDAY - FRIDAY 12 - 2.30 5.30 - 8.45

SATURDAY 12 - 3 5.30 - 8.45

STARTERS

Leek & potato soup, croutons, bread and butter £9.00 (v, agf)

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

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

Eaves Hall Farm pork faggots, carrot puree, onion gravy, pickled shimeji £12.00

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, red chicory
cavolo nero £28.00 (gf)

Skrei cod, red onion, Jerusalem artichoke, spinach, Champagne sauce £29.00 (gf)

Chicken breast, creamed potato, root vegetables, cavolo nero,
jus £25.50 (gf)

Hanger steak, caramelize shallots, chunky chips, king oyster mushroom,
peppercorn sauce £29.00 (agf)

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

DESSERTS

Yorkshire rhubarb mille-feuille, ginger crème pâtissière, rhubarb sobet £9.00 (v)

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

Chocolate glazed banoffee crémeux, whiskey ganache, banana ice cream £9.00

Cinnamon crème brûlée, blood orange, ginger crumb, blood 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)