

# COACH & HORSES

## À la Carte

MONDAY - FRIDAY 12 - 2.30 5.30 - 8.45

SATURDAY 12 - 3 5.30 - 8.45

### STARTERS

Soup of the day, croutons, bread and butter £9.00 (v, agf)

Chicken, morel & wild garlic terrine, homemade piccalilli, toast £13.50 (agf)

Pan-fried mackerel, smoked mackerel pate, tarragon mustard, artichoke puree, crispy shallots £14.50 (gf)

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

Garden pea mousse, mint jelly, peas, mushrooms, pumpernickel £11.50 (v, agf)

### MAINS

Venison loin, haunch stroganoff, potato terrine, red chicory, purple sprouting broccoli £28.00 (gf)

Skrei cod, herb gnocchi, cauliflower, spinach, almond velouté £29.00

Eaves Hall Farm pork, hasselback potatoes, creamed cabbage, turnip, black pudding & apple puree £27.50 (agf)

Hanger steak, caramelised shallot, king oyster mushroom, chunky chips, peppercorn sauce £29.00 (agf)

King oyster, onion, spinach & ricotta wellington, mashed potato, seasonal 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)