

COACH & HORSES

Sunday lunch Menu

STARTERS

Soup of the day, croutons, bread & butter (v, agf)

Smoked mackerel pate, pickled wild garlic flower, toast (agf)

Crispy venison shoulder croquette, apple & fennel slaw

Garden pea mousse, mint jelly, pickled mushrooms, pumpernickel shards (v, agf)

Chicken & mushroom timbale, tarragon veloute (gf)

MAINS

Roast Rump of Beef, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Roast Pork Leg, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Chicken breast, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Pan-fried chalk stream trout, Jersey royals, peas, gem lettuce, cider butter sauce (gf)

King oyster, onion, spinach & ricotta wellington, roast potatoes, broccoli cheese,
gravy (v)

DESSERTS

Passion fruit cheesecake & white chocolate, coconut & lime leaf sobert (v)

Lemon meringue trifle (agf,v)

Chocolate pave, hazelnut praline, peanut ice cream (v)

Sticky toffee pudding, toffee sauce, banana ice cream (v)

Selection of cheeses, artisan crackers, chutney, grapes, apple (agf)
(£5 Supplement)

2 COURSE £36.50 | 3 COURSE £45

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Available Gluten Free (agf) | Vegetarian (v)