

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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Grilled sardines, tomato consommé, sweet & sour Isle of Wight
tomatoes, red onion, basil (gf)

Grüner Veltliner

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Stone bass, herb gnocchi, cauliflower, spinach & almond velouté

Louis Latour Macon-Lugny

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Venison loin, haunch stroganoff, potato terrine, crapaudine beetroot,
cavolo nero (gf)

Quid Pro Quo Malbec

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Passion fruit & mango posset, toasted Italian meringue (v, gf)

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Clotted cream crème brûlée, strawberries, strawberry & mint jelly,
sorbet (v,gf)

‘Essensia’ Orange Muscat

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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

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

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Tamworth pork faggots, butternut squash purée,
pickled mushrooms, onion gravy

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Pan fried Stone Bass, chargrilled broccoli,
crab and seaweed velouté

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Braised beef cheek, smoked cream potato, cavola nero,
pancetta, pickled walnuts

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Passion fruit & mango posset, toasted Italian meringue

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Vanilla crème brûlée, orange, ginger crumb,
blood orange sorbet

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Cheese course