

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, bacon, maitake & tarragon terrine, homemade piccalilli, toast £13.50 (agf)

Grilled sardines, tomato consommé, sweet & sour Isle of Wight tomatoes,
red onion, basil £14.50 (gf)

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

Old Winchester set custard, baby vegetables, pumpernickel, nasturtium £11.50 (v, agf)

MAINS

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

Stone bass, herb gnocchi, cauliflower, spinach, almond velouté £29.00

Eaves Hall Farm pork, hasselback potatoes, peas, board beans, girolles
black pudding & apple puree £27.50 (agf)

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

Isle of Wight tomato & Ticklemore tart, Jersey royals, seasonal vegetables,
shallot & chive dressing £19.50 (v)

DESSERTS

Peach pavlova, caramilsed white chocolate, raspberry sorbet £9.00 (v)

Clotted cream crème brûlée, strawberries, strawberry & mint jelly, sorbet £9.00 (v, gf)

Bowland black forrest pannacotta, cherry sobert, chocolate shards £9.00

Warm banana cake, salted caramel popcorn, mascarpone, peanut ice cream £9.00 (v)

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)