

STARTERS

- Roast parsnip soup 4.50
Devilled crab on toast 7.00
Pigs head, black pudding, roast
beetroot & caper salad 6.00
Brown shrimp, white cabbage &
chervil salad 6.00
Wild rabbit & pistachio terrine,
cornichons, toast 7.00

MAINS

- Wild mushroom risotto, parmesan
10.00
Roast beef, roast potatoes, red
cabbage, Yorkshire pudding,
horseradish 10.00
Whole roast plaice, caper butter,
purple-sprouting broccoli 13.00
Slow-roast Elwy Valley lamb shoulder,
roast potatoes, carrots, Savoy
cabbage, onion sauce 12.50

SIDES

- Bread 1.50/2.50 Green salad 3.00
Chips 2.00 Purple-sprouting broccoli 2.50

Everything on our menus is produced in-house:
Head Chef Henry bakes the breads, cures the hams,
stuffs the pies and salamis and pickles the pickles in the
kitchens of The Coach. He has not yet
learnt how to lay eggs.



COACH & HORSES



Sunday 15th November

PRIX FIXE MENU

- 2 Courses £13
3 Courses £16

- Roast parsnip soup
∞
Wild mushroom risotto, parmesan
or
Roast beef, roast potatoes, red cabbage,
Yorkshire pudding, horseradish
∞
Bramley apple crumble, cream

****Bloody Mary or Bucks Fizz 5.00****

BAR MENU

- Chips & aioli 2.50
½ Pint of prawns with mayo & lemon
3.95
Duck hearts with horseradish 2.95
Scotch egg with English mustard 3.95

CHARCUTERIE

- Wiltshire cured ham with piccalilli 3.00
Salami with caperberries 2.50
Smoked mutton ham with pickled Muscat
grapes 3.00
Duck prosciutto with caperberries 3.00
Charcuterie board with bread
and pickles 8.95

CHEESES

- Ami du Chambertin 3.00
Persille du Malzieu 3.00
Jura Suisse 3.00
All three 7.00
with Crab apple cheese and biscuits

DESSERTS

- Chocolate & Brandy truffle 1.00
Bramley apple & plum crumble,
custard 5.50
Pear clafoutis, crème fraiche 5.50
Hot chocolate pot, vanilla ice cream
6.00