

STARTERS

- Asparagus, crispy hens egg,
parmesan 6.50
Wild garlic soup 5.00
Devilled crab on toast 7.00
Smoked macon, pickled beetroot,
watercress 6.00
Herring roes on toast 5.00

MAINS

- Gnocchi with St George's mushrooms,
parmesan salad
10.00
Roast Elwy Valley lamb shoulder,
roast potatoes, spring greens,
carrots, mint sauce 11.50
Roast beef, roast potatoes, red
cabbage, Yorkshire pudding &
horseradish 10.00
Fruits du Pond' 15.00

SIDES

- Bread 1.50/2.50
Chips 2.00
Green salad 3.00
Buttered leeks 2.50



COACH & HORSES



Sunday 2nd May

PRIX FIXE MENU

- 2 Courses £13
3 Courses £16

Wild garlic soup
∞

Gnocchi with St George's mushrooms,
parmesan salad

✓

or

Roast beef, roast potatoes, red cabbage,
Yorkshire pudding & horseradish

∞

Rhubarb Queen of puddings

CHEESES

- Bleu d'Auvergne 3.00
Beaufort 3.00
Langres 3.00
Galette du Beaujolais 3.00
All four 7.00
with chutney and biscuits
Glass Tirecul-La-Graviere Monbazillac 3.50

DESSERTS

- Buttermilk pudding, poached pear 5.50
Rhubarb queen of pudding 4.50
Chocolate hotpot, mint ice cream 6.00
Chocolate & praline truffle 1.00

BAR MENU

- Sicilian green Nocellara olives 1.75
Chips & aioli 2.50
Duck hearts with horseradish 2.95
Scotch duck egg With English mustard
3.95
1/2 Pint of prawns with mayo & lemon
3.95
Raj egg with curry sauce 3.50

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

****Bloody Mary, Bucks Fizz or Bellini 5.00****