

STARTER

- Roast pumpkin soup 4.50
Octopus carpaccio, tomato & caper salad 5.50
Crispy herring roes, tartare sauce, fennel & radish salad 5.00
Rabbit & Savoy cabbage broth, bacon dumplings 5.50
Whole roast lamb's kidneys, gravy, watercress 6.00

MAIN

- Wild mushroom cannelloni, purple-sprouting broccoli 10.00
Whole devilled crab, mature cheddar, chips, salad 12.00
Roast Lop pork belly, mash, red cabbage 11.50
Bavette steak, garlic mushroom, duck-fat chips, roast tomato 11.50
Confit duck leg, cassoulet beans, green salad 12.00

DESSERT

- Chocolate orange truffle 1.00
Hot chocolate & raspberry pot, vanilla ice cream 6.00
Bramley apple & blackberry crumble, custard 5.00
Coffee rice pudding, chocolate ice cream 5.50

SIDES

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



COACH & HORSES



Wednesday 9th September

CHARCUTERIE

- Ale-cured Lop ham with piccalilli 3.00
Smoked macon with plum chutney 3.00
Hamhock terrine with piccalilli 3.50
Salami with caperberries 2.50
Rabbit rillettes with cornichons 3.50
Charcuterie board 8.95
with bread and pickles

CHEESE

- Langres 3.00
Bleu des Causses 3.00
Salers de Buron 3.00
Crottin de Chavignol 3.00
All four 7.00
with chutney and biscuits

CHEF RECOMMENDS

- Rabbit & pistachio terrine, pickled girolles, sourdough toast 6.00
British Lop smoked bacon chop, Jerusalem artichoke & snail salad 13.50

BAR MENU

- Bread 1.50
½ Pint of prawns, mayo, lemon 3.95
Chips and aioli 2.50
Scotch egg with English mustard 3.95
Pork pie with piccalilli 3.95

TO DRINK WITH NIBBLES

- Timothy Taylor Landlord 3.50/Pint
Burrow Hill Somerset Dry Cider 3.80/500ml
2008 Quinta Aveleda Vinho Verde Alvarinho, Trajaduro, Loreiro - Portugal 5.55/175ml
2006 L.A. Cetto Petite Syrah - Baja California, Mexico 4.70/175ml
2008 Les Pradelles St Chinian Grenache, Syrah, Carignan - SW France 5.85/175ml

FROM THE CELLAR

- 2008 Tesoro de los Andes Torrontes Chardonnay - Argentina 17.50
2007 Dom. la Condamine l'Eveque Petit Verdot - Cotes de Thongue, France 21.25

