

THE
COACH MAKERS
ARMS



LUNCH SET MENU

STARTERS

Roasted pumpkin, Graceburn cheese, blackberries, sorrel

Chilli salt squid, smoked chilli & lime dressing

Beef tartare, watercress mayonnaise, smoked egg yolk, beef-fat toast

MAINS

Today's house pie

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce

Charred celeriac steak, blue cheese mousse, spiced hazelnuts, raisin chutney

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5

Bitter leaf, green apple & parmesan salad 4.5 | Boulangère potatoes 6

Tenderstem broccoli, burnt lemon dressing 5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Dark chocolate fondant, poached plum, peanut ice cream

Panna cotta, blackberries, meringue, coconut sorbet

2 COURSES £27

3 COURSES £33

Please inform a member of staff if you have any dietary or allergen requirements.

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SET MENU

Bread for the table

STARTERS

- Roasted pumpkin**, Graceburn cheese, blackberries, sorrel
Beetroot & celeriac 'black pudding', green apple, pickled turnip, walnuts
Beef tartare, watercress mayonnaise, smoked egg yolk, beef-fat toast
Cornish crab, bloody Mary, black olive cracker

MAINS

- Pan-fried hake**, white beans, chanterelles, brown shrimps
Pheasant Kiev, fondant potato, pancetta, sweetcorn, chestnut dressing
Charred celeriac steak, blue cheese mousse, spiced hazelnuts, raisin chutney
Traditional breed beef rib eye, chunky chips, Béarnaise

Includes a selection of sides for the table

PUDDINGS

- Bramley apple pie**, pecans, salted caramel, vanilla ice cream
Dark chocolate fondant, poached plum, peanut ice cream
Panna cotta, blackberries, meringue, coconut sorbet

TO FINISH

Selection of British cheese and biscuits

3 COURSES £46

4 COURSES £54

**seasonal sides can be found on our a la carte menu*

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CELEBRATION MENU

Bread for the table

CANAPÉS

A selection of three canapés per person

STARTERS

Roasted pumpkin, Graceburn cheese, blackberries, sorrel

Beetroot & celeriac 'black pudding', green apple, pickled turnip, walnuts

Beef tartare, watercress mayonnaise, smoked egg yolk, beef-fat toast

Cornish crab, bloody Mary, black olive cracker

MAINS

Pan-fried hake, white beans, chanterelles, brown shrimps

Pheasant Kiev, fondant potato, pancetta, sweetcorn, chestnut dressing

Charred celeriac steak, blue cheese mousse, spiced hazelnuts, raisin chutney

Traditional breed beef rib eye, chunky chips, Béarnaise

Includes a selection of sides for the table

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Dark chocolate fondant, poached plum, peanut ice cream

Panna cotta, blackberries, meringue, coconut sorbet

TO FINISH

Selection of British cheese and biscuits

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Coffee or tea and petit fours

5 COURSES £70

**seasonal sides can be found on our a la carte menu*