

THE
COACH MAKERS
ARMS



SET MENU 1
2 COURSES LUNCH MENU £27

STARTERS

Pork pie, onion pickle, apple ketchup
Chilli salt squid, smoked chilli & lime dressing
Burrata, heritage tomatoes, red onion marmalade, pesto

MAINS

Today's house pie
Pan-fried hake, violet artichokes, Pink Fir potatoes, lemon
Roasted pumpkin, baked pear, black cabbage, pumpkin seed granola

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5
Tomato, red onion & capers, balsamic dressing 4.5
Smoked mash potato 4.5
Roasted beetroot, spiced yoghurt 4.5
Runner beans 4.5

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SET MENU 2
3 COURSES LUNCH MENU £31

STARTERS

Pork pie, onion pickle, apple ketchup
Chilli salt squid, smoked chilli & lime dressing
Burrata, heritage tomatoes, red onion marmalade, pesto

MAINS

Today's house pie
Pan-fried hake, violet artichokes, Pink Fir potatoes, lemon
Roasted pumpkin, baked pear, black cabbage, pumpkin seed granola

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5
Tomato, red onion & capers, balsamic dressing 4.5
Smoked mash potato 4.5
Roasted beetroot, spiced yoghurt 4.5
Runner beans 4.5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Soft baked chocolate cookie, reduced milk, peanut butter ice cream
Vanilla crème Brulee, pear compote, brown sugar shortbread

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

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SET MENU 3 £39

STARTERS

Burrata, heritage tomatoes, red onion marmalade, pesto
Smoked Chalk stream trout, crème fraîche, cucumber, honeycomb, dill
Steak tartare, nasturtiums, confit egg yolk, sourdough

MAINS

Chicken, charred sweet corn, kohlrabi, Madeira jus
Pan-fried hake, violet artichokes, Pink Fir potatoes, lemon
Roasted pumpkin, baked pear, black cabbage, pumpkin seed granola

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Soft baked chocolate cookie, reduced milk, peanut butter ice cream
Vanilla crème Brulee, pear compote, brown sugar shortbread

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SET MENU 4 £46

STARTERS

Mushroom Scotch egg, pickled shallots, watercress mayonnaise
Smoked Chalk stream trout, crème fraîche, cucumber, honeycomb, dill
Steak tartare, nasturtiums, confit egg yolk, sourdough
Burrata, heritage tomatoes, red onion marmalade, pesto

MAINS

Chicken, charred sweet corn, kohlrabi, Madeira jus
Pan-fried hake, violet artichokes, Pink Fir potatoes, lemon
Roasted pumpkin, baked pear, black cabbage, pumpkin seed granola
Grass-fed rib eye, triple cooked chips, red wine jus

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Soft baked chocolate cookie, reduced milk, peanut butter ice cream
Vanilla crème Brulee, pear compote, brown sugar shortbread

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SET MENU 5
SUNDAY MENU £42

STARTERS

Burrata, heritage tomatoes, red onion marmalade, pesto
Smoked Chalk stream trout, crème fraîche, cucumber, honeycomb, dill
Steak tartare, nasturtiums, confit egg yolk, sourdough

MAINS

Traditional breed beef sirloin
Salt marsh lamb, mint sauce
Served with traditional trimmings & seasonal vegetables
Roasted pumpkin, baked pear, black cabbage, pumpkin seed granola

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Soft baked chocolate cookie, reduced milk, peanut butter ice cream
Vanilla crème Brulee, pear compote, brown sugar shortbread