

THE
COACH MAKERS
ARMS



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

AUGUST SET MENU

STARTERS

Chilli salt squid, chilli dressing

Heritage beetroot, artichokes, soy yoghurt, almond granola

Cured trout, Pimm's, gooseberries, horseradish, black olive cracker

MAINS

Burrata, grilled peach, roasted red onions, tomato & caper dressing

Steak tartare, watercress mayonnaise, smoked egg yolk, beef-fat toast, truffle fries

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

Chicken Caesar salad, gem lettuce, pancetta, soft boiled egg, croutons, white anchovies

PUDDINGS

Dark chocolate brownie, hot fudge sauce, malt ice cream

3 scoops of any ice cream or sorbet, spiced biscuit

3 COURSES £20

** Available Monday to Saturday all day*

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