

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*

## OCTOBER SET MENU

### STARTERS

**Chilli salt squid, chilli dressing**

*Coates & Seely, Britagne Brut Réserve, NV (125ml) 10*

**Roasted pumpkin, crispy feta, blackberries, sorrel**

*Valpolicella Classico, La Dama, 2018 (175ml) 10.5*

**Beetroot black pudding, green apple, pickled turnip, walnuts**

*Apremont, Cuvée Gastronomie, Jean Perrier, 2018 (175ml) 10.5*

### MAINS

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

*Voltolino Gavi, 2018 (175ml) 10*

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

*Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16*

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

*Domaine Costal Chablis, 2018 (175ml) 12.5*

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

*Huia Sauvignon Blanc, 2018 (175ml) 11.5*

### PUDDINGS

**Panna cotta, blackberries, meringue, coconut sorbet**

*Quinta do Vallado 10 yr Tawny Port (100ml) 9*

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

*Royal Tokaji Late Harvest, 2017 (100ml) 8*

**3 scoops of any ice cream or sorbet**

**2 COURSES £18**

**3 COURSES £22**

*\* Available Monday to Friday 12pm until 6.30pm*

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