

THE  
COACH MAKERS  
ARMS



SUNDAY SET MENU

*Bread for the table*

STARTERS

**Roasted pumpkin**, Graceburn cheese, blackberries, sorrel  
**Steak tartare**, watercress mayonnaise, smoked egg yolk, beef-fat toast  
**Cornish crab**, bloody Mary, black olive cracker

MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding,  
root vegetables, broccoli and gravy for the table to share.*

**Traditional breed beef sirloin**

**Salt marsh lamb**, mint sauce

**Nut roast**

*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*

THE  
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ARMS



SUNDAY CELEBRATION MENU

*Bread for the table*

CANAPÉS

A selection of three canapés per person

STARTERS

**Roasted pumpkin**, Graceburn cheese, blackberries, sorrel

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

**Cornish crab**, bloody Mary, black olive cracker

MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding,  
root vegetables, broccoli and gravy for the table to share.*

**Traditional breed beef sirloin**

**Salt marsh lamb**, mint sauce

**Nut roast**

*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*