

# THE COACH MAKERS ARMS

## SET MENU

Three courses 59    Four courses 68

### STARTERS

Coachmakers prawn cocktail

Ham hock & chicken terrine,  
watercress mayonnaise, pickled onions

Roasted beetroot salad,  
candied walnuts, chicory and oglesfield

### MAINS

Half grilled spatchcock chicken with sage and garlic butter

Potato, leek & vacherin pie

Dry-aged sirloin of beef,  
roasted jerusalem artichoke, kale pesto

Pan-fried cod,  
parsley sauce and brown shrimps

### SIDES

*All served family style  
winter greens | truffle mash | red cabbage*

### PUDDING

Treacle tart,  
ginger crème fraîche

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

Hot chocolate pudding,  
caramel ice cream

### CHEESE

Cheeses with crab apple jelly and crackers  
(colton basset stilton, montgomery cheddar, vacherin)

includes bread and a selection of sides for the table

**All prices include VAT.**

**An optional 15% service charge will be included on your bill.**

**Allergens? Please tell your server.**

# THE COACH MAKERS ARMS

## SUNDAY SET MENU

Three courses 59    Four courses 68

### STARTERS

Coachmakers prawn cocktail

Ham hock & chicken terrine,  
watercress mayonnaise, pickled onions

Roasted beetroot salad,  
candied walnuts, chicory and oglesfield

### MAINS

Dry-aged rare breed sirloin,  
horseradish

Roasted leg of lamb  
fresh mint sauce

Coachmakers nut roast

### SIDES

*All roasts are served family style with beef-fat roast potatoes,  
glazed carrots, tenderstem broccoli, Yorkshire pudding and gravy*

### PUDDING

Treacle tart,  
ginger crème fraîche

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

Hot chocolate pudding,  
caramel ice cream

### CHEESE

Cheeses with crab apple jelly and crackers  
(colton basset stilton, montgomery cheddar, vacherin)

includes bread and a selection of sides for the table

**All prices include VAT.**

**An optional 15% service charge will be included on your bill.**

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