

COACH · HOUSE

MODERN KITCHEN & BAR

NOVEMBER - LARGE PARTY

SAMPLE MENU

BAR SNACKS

homemade focaccia bread & Lovesome oil & estate balsamic ^(vg) - £3.5

Gordal olives ^(gf) - £4 • smoked almonds ^(gf / vg) - £4

STARTERS

spiced squash & chestnut soup, toasted pumpkin seeds, coal oil ^(gf / vg) - £9

confit heritage potato, sumac emulsion, balsamic onion puree, garden leek ^(vg / gf) - £10

buttermilk fried monk fish, garden corn velouté, fermented chilli dressing ^(gf) - £16

ham hock terrine, roasted apple puree, curried cauliflower salsa, lavosh ^{(df) (gf available)} - £12

MAINS

market fish – brown shrimp creamed leeks, hasselback potatoes, dill ^(gf) - £28

mustard crust Highland Venison, garden celeriac dauphinoise, celeriac puree, cavolo nero ^(gf available) - £36

mushroom risotto, black garlic emulsion, grilled focaccia, wild mushrooms ^{(v) (vg available)} - £19

pork Ossobucco – garden chilli spiced lentil stew, house BBQ hispi cabbage ^(gf / df available) - £25

½ roast cauliflower, tea soaked golden raisins, caper berries, gremolata, smoked almond ^(vg / gf) - £19

chargrilled 10oz sirloin steak with house salad, confit tomato and hand cut chips ^(gf / df available) - £38

peppercorn sauce ^(gf) - £4 • *chimichurri* ^(gf) - £4

A LITTLE EXTRA ON THE SIDE

garden salad & dressing ^(gf) - £4 • garden greens & pickles - £4

garden herb glazed heritage potatoes ^{(gf) (vg available)} - £4 • triple cooked chips ^{(gf) (vg)} - £5.5

AND FOR AFTERS

garden Parsnip leaf crème caramel, sugared almond, brandy snap ^(gf available) - £9

Manjari chocolate namelaka, garden quince granola, Jersey black butter gelato ^(gf) - £10

estate bay leaf rice pudding, syrup poached pears ^(vg) - £10

British cheeses, grapes, homemade lavosh & chutney, celery ^(gf available) - £16

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN

NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE TEAM KNOW ABOUT ANY DIETARY REQUIREMENTS & ALLERGENS