

# COACH · HOUSE

MODERN KITCHEN & BAR

DECEMBER - LARGE PARTY SAMPLE

## BAR SNACKS

homemade focaccia bread & Lovable oil & estate balsamic <sup>(vg)</sup> - £3.5

Gordal olives <sup>(gf)</sup> - £4 • smoked almonds <sup>(gf / vg)</sup> - £4

## STARTERS

ham hock mustard terrine, poached quince and bitter leaves, crackling & chilli granola <sup>(gf)</sup> - £12

cream of parsnip soup, pickled apple, bay leaf oil, parsnip crisps <sup>(vg / gf)</sup> - £10

saute wild mushrooms on toast, sage & onion, pickles <sup>(gf)</sup> - £13

seared scallops, Jerusalem artichoke, lardo & smoked almond <sup>(gf)</sup> - £18

## MAINS

Yorkshire chicken breast, garden cabbage & pancetta cassoulet, cranberry pickle, creamed potato <sup>(gf)</sup> - £24 <sup>(26th onward)</sup>

roast Yorkshire free range turkey ballotine, chestnut stuffing, glazed parsnip, roast potatoes,  
maple roast sprouts, bacon wrapped chipolata, cranberry jus - £25

12 hour spent coffee braised beef cheek, parsnip, caramlised onion, fried beef-fat brioche - £30

lobster bisque fish pie, Doddington & foccacia crust, roasted garden sprouts - £28

celeriac "parpadelle", walnut, garden kales, gremolata, pickled garden celery <sup>(vg / gf)</sup> - £20

chargrilled 10oz sirloin steak with house salad, confit tomato and triple cooked chips <sup>(gf / df available)</sup> - £39

peppercorn sauce <sup>(gf)</sup> - £4 • blue cheese butter <sup>(gf)</sup> - £4

## A LITTLE EXTRA ON THE SIDE

garden salad & dressing <sup>(gf)</sup> - £4 • roasted sprouts, pancetta, ginger & honey <sup>(gf/vg available)</sup> - £6

garden herb glazed heritage potatoes <sup>(gf) (vg available)</sup> - £4 • triple cooked chips <sup>(gf) (vg)</sup> - £5.5

## AND FOR AFTERS

Coach House Christmas Pudding, preserved plum, plum brandy gelato <sup>(gf / vg available)</sup> - £9

Coach House garden greenhouse ginger parkin, chantilly, garden quince syrup - £10

guanaja chocolate tart, parsnip gelato <sup>(v)</sup> - £10

British cheeses, grapes, homemade lavosh & chutney, celery <sup>(gf available)</sup> - £20

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