



SNACKS

Stone-baked bread, salted butter	3.5
Spiced scallop scampi, smoked aioli	10
Pork & chorizo Scotch egg, red pepper ketchup	7
Half pint of prawns, lobster mayonnaise	7
Pulled pork croquettes, baked apple sauce	8
Cassava chips, sour cream, chilli dressing	5.5

STARTERS

Pimm's cured trout horseradish, pickled gooseberries, rye	10
Dry-aged beef tartare confit egg yolk, sourdough	12/18
Celeriac carpaccio apple, juniper popcorn, fennel dressing	8
Stuffed courgette flower tomato ragout, chestnut honey	9

MAINS

Pan-fried turbot fennel, razor clams & smoked eel	24
Beetroot & hazlenut pithivier smoked avocado	16
Beer battered cod & chips triple cooked chips, crushed peas, tartare sauce	17
Chicken, morel & asparagus pie fondant potato, velouté	20
Grass-fed beef burger & fries streaky bacon, Applewood, beetroot relish, smoked aioli	16
Caesar salad baby gem, pancetta, croutons, soft boiled egg, anchovies	12
with smoked chicken	16

RARE BREED CUTS

We work with fantastic British farmers and butcher in-house to bring you a choice of interesting and rare cuts.

Please ask your server or see our chalkboard for today's selection.

All served with rösti chips and your choice of sauce

Beef-fat Béarnaise / Wild mushroom sauce / Chimichurri / Red wine jus

SIDES

Fries, plain or truffle & parmesan 4.5 / 5.5	Mash, plain or truffle 4.5 / 5.5	Asparagus, burnt lemon dressing 5	Grilled hispi cabbage, garlic dressing 5	Bitter leaf, green apple & parmesan salad 4.5
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An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances.




**THE
COACH MAKERS
ARMS**

WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE
PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

thecoachmakersarms.co.uk

 [the_coachmakers](https://www.instagram.com/the_coachmakers)