



STARTERS

Stone-baked bread , salted butter	3.5
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

SUNDAY ROAST

We source the very best British produce and all our roasts come with beef-fat roast potatoes, glazed carrots, tenderstem broccoli, green beans, Yorkshire pudding & gravy.

Ask your server for today's specials.

Dry-aged rare breed sirloin horseradish	24
Leg of lamb mint sauce	21
Iron-Age pork green apple sauce	20
Whole Somerset chicken to share stuffing	22pp
Nut roast	18.5

MAINS

Beetroot and hazelnut pithivier smoked avocado	16
Beer battered cod & chips triple cooked chips, crushed peas, tartare sauce	17
Grass-fed beef burger & fries streaky bacon, Applewood, beetroot relish, smoked aioli	16

SIDES

Fries , plain or truffle & parmesan	4.5/5.5
Roast potatoes	4.5
Asparagus gratin	5
Bitter leaf, green apple & parmesan salad	4.5
Grilled hispi cabbage , garlic dressing	5

PUDDINGS

Bramley apple pie , pecans, salted caramel, vanilla ice cream	8
Dark chocolate, orange & coconut lamington , coconut sorbet	7.5
Soft centred meringue , passionfruit, mint & cream	7.5
British cheese selection , Westcombe Cheddar, Tunworth soft, Cashel blue, quince, fig & chutney biscuits	12

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

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