

SPRING FEASTING MENUS

Served course-by-course on platters for the table to share

MENU ONE 58^{PER PERSON}

Coombeshead Sourdough, Whipped Wild Garlic Butter

STARTERS

New Season Lamb Tartare, Mint, Sea Salt Cracker, St Ewe's Egg and Yoghurt
Burrata, Burnt Leeks, Peas, Sorrel, Hazelnuts and Tarragon Oil

MAINS

Roast Free-Range Chicken and Truffle Butter
Baked Cod, Celeriac, Soft Herbs, Shellfish and Cognac Sauce
Charred Broccoli, Heritage Carrots, Dates, Chilli and Pistachio

SIDES

Hispi Cabbage with Vinaigrette and Hazelnuts | Confit Potatoes with Aioli

PUDDINGS

Steamed Lemon & Syrup Sponge, Vanilla Custard
Cinnamon Sugar Madeleines

MENU TWO 78^{PER PERSON}

Coombeshead Sourdough and Butter

STARTERS

Cubitt House Pork Scotch Eggs with Kimchi Ketchup
Montgomery Cheddar Rarebit Fritters with Pickled Onions
Beetroot & Pastrami Cured Salmon with Neal's Yard Crème Fraîche

MAINS

Romano Courgettes, Spelt, Dandelion, Toasted Hazelnuts with Blossom Honey and Orange
Grilled Angus Ribeye, Watercress and Tewksbury Sauce
Cubitt House Deluxe Fish Pie with Scallops, Atlantic Prawns and New Season Peas

SIDES

Hand Cut Chips | Seasonal Greens

PUDDINGS

Raspberry and Jersey Cream Pavlova
Warm Orange Scented Madeleine

[Click for Calories & Allergens](#)

THE COACH MAKERS ARMS

020 7224 4022 | CUBITTHOUSE.CO.UK | [@THE_COACHMAKERS](https://www.instagram.com/the_coachmakers)

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.

SPRING FEASTING MENUS

Served course-by-course on platters for the table to share

MENU THREE 95 ^{PER PERSON}

Coombeshead Sourdough and Butter

STARTERS

Burrata, Spring Peas & Beans, Fresh Mint, Preserved Lemon and Aleppo Pepper
Baked Hand Dived Scallops and Grilled Red Prawns, Roasted Garlic Aioli, Roasted Chili & Cumin Sauce

MAINS

Baked Turbot, Clams, Fennel & Tarragon Butter
Grilled Angus Beef Tagliata, Aged Parmesan Sauce, Dandelion and Spring Truffle
Warm Caramelised Onion & Graceburn Cheese Tart

SIDES

Fried Pink Fir Potatoes, Sage & Lemon | Sautéed Seasonal Greens

PUDDINGS

Warm Caramel & Chocolate Cake, Rose Scented Mascarpone
Homemade Cannoli Tower

FINISHING TOUCHES

Fine British Cheeses with Crab Apple Jelly & Crackers +16 per person
Seasonal Petit Fours + 4.5 per person

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