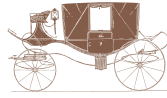


THE
COACH MAKERS
ARMS



Sunday Menu

Starters & Sharing

Stone-baked bread £2.5
roasted garlic & lemon parsley butter

Pork croquette £8
cauliflower, Yorkshire rhubarb

Baked goat's cheese £8
beetroot, blood orange marmalade & almond bread

Hot-smoked salmon £9
celeriac remoulade, lemon dressing

Menai mussels £8.5
stout cream, stout bread

House-cured charcuterie £16.5
pickles, chutney & toasted sourdough (to share)

Sides £4.5

Fries, plain or with truffle & parmesan

Mixed leaf salad, tarragon dressing

Lentils, sweet potato & feta

Broccoli

Cauliflower cheese

Sunday Roasts

Traditional breed beef sirloin £23

Hebridean lamb £19.5
mint sauce

Iron-age pork £19.5
apple sauce

*Served with all the traditional trimmings
and seasonal vegetables.*

Mains

Pan-fried plaice £19.5
sweet potato, leek, brown shrimp butter

Poached egg £16
*panisse, celeriac, oyster mushroom
& toasted buckwheat*

Beer battered fish & chips £15
crushed peas, tartare sauce

Beef burger £16
beef dripping slaw, dill pickles & chilli onion jam

DAILY SPECIALS. PLEASE TAKE
A LOOK AT OUR BOARDS.

Desserts

Bramley apple pie £7.5
pecans, vanilla ice cream

Dark chocolate fondant £7.5
spiced white chocolate, stout ice cream

Pineapple carpaccio £7.5
stem ginger panna cotta, ginger cookies

Selection of British cheese £11.5
quince, grapes & biscuits

An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.

SUNDAY ROAST

Enjoy a whole roast for 4-5 people to share, served with all the trimmings. Bookings for our sharing roast require 48 hours notice, 020 7224 4022.

BREAKFAST

The Coach Makers Arms serves a delicious seasonal daily breakfast, from 7:30am - 11:30am Monday to Friday and 9am - 11:30am on Saturday and Sunday.

PRIVATE HIRE

From drinks and canapés to three course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events.