

THE
COACH MAKERS
ARMS



SET LUNCH MENU
2 COURSES £27

STARTERS

Pork croquette, cauliflower, Yorkshire rhubarb
Chilli salt squid, smoked chilli & lime dressing
Burrata, heritage tomatoes, red onion marmalade, sourdough

MAINS

Today's house pie
Pan-fried hake, clams, asparagus, broad beans, grilled baby gem
White asparagus, stuffed artichoke, smoked pine nut crumble, nasturtiums

SIDES £4.5 EACH

Fries, plain or with truffle & parmesan
Rocket, pear & parmesan dressing
Roasted beetroot, sesame dressing
Green beans & toasted almonds

Please inform a member of staff if you have any dietary or allergen requirements.

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SET LUNCH MENU
3 COURSES £31

STARTERS

Pork croquette, cauliflower, Yorkshire rhubarb
Chilli salt squid, smoked chilli & lime dressing
Burrata, heritage tomatoes, red onion marmalade, sourdough

MAINS

Today's house pie
Pan-fried hake, clams, asparagus, broad beans, grilled baby gem
White asparagus, stuffed artichoke, smoked pine nut crumble, nasturtiums

SIDES £4.5 EACH

Fries, plain or with truffle & parmesan
Rocket, pear & parmesan dressing
Roasted beetroot, sesame dressing
Green beans & toasted almonds

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Milk chocolate custard, cookie crumbs, malted milk sorbet
Warm marmalade and ginger pudding, roasted pear, gingerbread ice cream

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SET MENU 1 £39

STARTERS

Pork croquette, cauliflower, Yorkshire rhubarb
Juniper cured trout, crab remoulade, cucumber & sorrel
Burrata, heritage tomatoes, red onion marmalade, sourdough

MAINS

Pan-fried hake, clams, asparagus, broad beans, grilled baby gem
Chicken, Jersey Royals, kohlrabi & radish, watercress, Madeira jus
White asparagus, stuffed artichoke, smoked pine nut crumble, nasturtiums

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Milk chocolate custard, cookie crumbs, malted milk sorbet
Warm marmalade and ginger pudding, roasted pear, gingerbread ice cream

THE
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SET MENU 2 £46

STARTERS

Pork croquette, cauliflower, Yorkshire rhubarb
Juniper cured trout, crab remoulade, cucumber & sorrel
Burrata, heritage tomatoes, red onion marmalade, sourdough
House-cured bresaola, Berkswell, truffle dressing, watercress bread

MAINS

Pan-fried hake, clams, asparagus, broad beans, grilled baby gem
Chicken, Jersey Royals, kohlrabi & radish, watercress, Madeira jus
White asparagus, stuffed artichoke, smoked pine nut crumble, nasturtiums
Grass-fed beef rib eye, truffle & parmesan fries, Béarnaise

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Milk chocolate custard, cookie crumbs, malted milk sorbet
Warm marmalade and ginger pudding, roasted pear, gingerbread ice cream

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SUNDAY SET MENU £39

STARTERS

Pork croquette, cauliflower, Yorkshire rhubarb
Juniper cured trout, crab remoulade, cucumber & sorrel
Burrata, heritage tomatoes, red onion marmalade, sourdough

MAINS

Traditional breed beef sirloin
Hebridean lamb, mint sauce
Served with traditional trimmings & seasonal vegetables
White asparagus, stuffed artichoke, smoked pine nut crumble, nasturtiums

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Milk chocolate custard, cookie crumbs, malted milk sorbet
Warm marmalade and ginger pudding, roasted pear, gingerbread ice cream

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GROUP 'A LA CARTE' MENU

STARTERS

Pork croquette £8
cauliflower, Yorkshire rhubarb

Juniper cured trout £9.5
crab remoulade, cucumber & sorrel

Burrata £8
*heritage tomatoes, red onion
marmalade, sourdough*

House-cured bresaola £9.5
Berkswell, truffle dressing, watercress

MAINS

Pan-fried hake, clams £19.5
asparagus, broad beans, grilled baby gem

Chicken, Jersey Royals £19.5
kohlrabi & radish, watercress, Madeira jus

White asparagus, stuffed artichoke £16
smoked pine nut crumble, nasturtiums

White Park beef steak C/P
truffle & parmesan fries, red wine jus

Beef burger £16
*spiced tomato chutney, green peppercorn
mayonnaise, smoked Applewood Cheddar*

SIDES £4.5

Rocket, pear &
parmesan dressing

Roasted beetroot,
sesame dressing

Fries, plain or
with truffle & parmesan

Green beans &
toasted almonds

DESSERTS

Bramley apple pie, salted caramel, pecans, vanilla ice cream £7.5

Milk chocolate custard, cookie crumbs, malted milk sorbet £7.5

Warm marmalade and ginger pudding, roasted pear, gingerbread ice cream £7.5

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PRIVATE HIRE

From drinks and canapés to three course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events. For more information ask a member of staff or email events@cubittthouse.co.uk