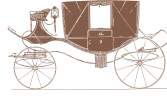


THE
COACH MAKERS
ARMS



Sunday Menu

Starters & Sharing

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

Pork croquette £8
cauliflower, Yorkshire rhubarb

Burrata £9
heritage tomatoes, red onion marmalade, sourdough

Juniper cured trout £9
crab remoulade, cucumber & sorrel

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

Rocket, pear & parmesan dressing

Roasted beetroot, sesame dressing

Green beans & toasted almonds

Sunday Roasts

Traditional breed beef sirloin £23

Hebridean lamb £19.5
mint sauce

Roast Middle White pork £19.5
crackling, apple sauce

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

Mains

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

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

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

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

Desserts

Bramley apple pie £7.5
pecans, vanilla ice cream

Marmalade and ginger pudding £7.5
roasted pear, gingerbread ice cream

Milk chocolate custard £7.5
cookie crumbs, malted milk sorbet

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.

PRIVATE HIRE

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

THE 72 BAR

An intimate space where you can relax and enjoy our seasonally changing cocktail list. The perfect secret spot for a nightcap or a private drinks 'soirée'.