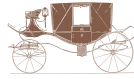


THE  
COACH MAKERS  
ARMS



Stone-baked bread, butter 2.5

*Starters*

- Pork croquette, green apple sauce 8  
Heritage beetroots, fig, goat's curd, thyme dressing 8.5  
Mackerel, avocado, red currants, oyster mayonnaise 9  
Wild mushrooms, pickled shallots, tarragon dressing 8.5  
Beef tartare, croquette, toast 9.5/18

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*Mains*

- Hunters rabbit 18  
Beef burger, smoked Applewood Cheddar, fries 16  
Pan-fried hake, Jerusalem artichokes, runner beans, clam sauce 19.5  
Chicken, barley, smoked sweetcorn, kale 19  
Beer battered cod & chips, crushed peas, tartare sauce 16  
Lamb loin & shoulder, butternut, cavolo nero, hazelnuts 22  
Roasted cauliflower, almonds, lemon & date chutney 16  
Today's house pie 15

**WHITE PARK BEEF DRY-AGED STEAKS**

*We source our rare breed sustainable White Park beef from Dorset. We have our very own dry-ageing chamber on site.  
Our chefs butcher the whole cow which is dry-aged for 30 days.*

220g Flat Iron 19      250g Rib eye 26      220g Sirloin 26

*All steaks are served with triple cooked chips, red wine jus*

*Sides*

- Fries, plain or with truffle & parmesan 4.5  
Rocket, pear & parmesan dressing 4.5  
Sweet potato, crème fraîche, green sauce 4.5  
Green beans & toasted almonds 4.5

*Puddings*

- Bramley apple pie,  
salted caramel, vanilla ice cream 7.5  
Dark chocolate & sour cream cheesecake,  
honeycomb ice cream 7.5  
Plum & blackberry crumble,  
ginger custard 7.5  
British cheeses, quince, grapes, biscuits 11.5