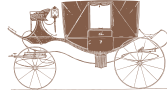


THE
COACH MAKERS
ARMS



Sunday Menu

Starters & Sharing

Stone-baked bread £2.5
butter

Pork croquette £8
green apple sauce

Heritage beetroots £8.5
fig, goat's curd, thyme dressing

Mackerel £9
avocado, red currants, oyster mayonnaise

Wild mushrooms £8.5
pickled shallots, tarragon dressing

Beef tartare £9.5/£18
bone marrow, beef fat toast

Sides £4.5

Fries, plain or with truffle & parmesan

Rocket, pear & parmesan dressing

Sweet potato, crème fraîche, green sauce

Green beans & toasted almonds

Sunday Roasts

Traditional breed beef sirloin £23

Hebridean lamb £19.5
mint sauce

Waveney Valley pork £19.5
crackling, apple sauce

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

Mains

Pan-fried hake £19.5
clams, Jerusalem artichokes, runner beans, clam sauce

Roasted cauliflower £16
smoked almonds, lemon & date chutney

Beer battered cod & chips £16
crushed peas, tartare sauce

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

Desserts

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

Dark chocolate & sour cream
cheesecake £7.5
honeycomb ice cream

Plum & blackberry crumble £7.5
ginger custard

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'.