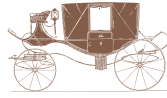


THE
COACH MAKERS
ARMS



Sunday Menu

Starters

- Stone-baked bread, butter 2.5
- Pork croquette, green apple sauce 8
- Burrata, pumpkin relish, wild rice, pomegranate dressing 9.5
- Cured salmon, fennel, horseradish crème fraîche 10
- Wild mushrooms, pickled shallots, tarragon dressing 8.5
- Beef tartare, croquette, toast 9.5/18
- Duck terrine, duck ham, hazelnuts 9.5

Mains

- Beef burger, smoked Applewood Cheddar, fries 16
- Pan-fried hake, cauliflower, caper, pine nut & raisin butter 19.5
- Beer battered cod & chips, crushed peas, tartare sauce 16
- Caramelised onion tarte tatin, olive tapenade, trompette mushrooms 16

Sunday Roasts

- Traditional breed beef sirloin 23
- Hebridean lamb, mint sauce 19.5
- Waveney Valley pork, crackling, apple sauce 19.5
- erved with all the traditional trimmings and seasonal vegetables.*

Sides

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