



SNACKS

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter 5

Sausage Roll, Chop Sauce 8.5 Scotch Egg, Curry Ketchup 8.5

Devilled Eggs, Arenkha Caviar 9 Artichoke Fritters, Truffle Aioli 9

Wild Mushroom Choux Buns 3 *each* Sticky Chicken Wings, Hot Sauce 10

SEASONAL OYSTERS 4.5 each / 25 half a dozen



Shallot Mignonette or Cucumber Granita & Arenkha Caviar



SMALL PLATES

Cream of Roasted Onion & English Cider Soup, Cheese Toastie 10

Whipped Beetroot & Pickled Spring Vegetable Salad 12

Twice Baked Cheddar Souffle, Grain Mustard, Spinach 12.5

Coachmakers Prawn Cocktail, Avocado, Marie Rose 14

CH Smoked Salmon, Cheddar & Onion Hash Brown, Crème Fraîche 14

Steak Tartare, St Ewe's Egg, Black Garlic Mayo, House Crisps 18

MAINS

CH Cheeseburger, Cheddar & Onion Hash Brown, Dill Pickles, Aioli 19.75

Add Sugar Pit Bacon 2

Spinach & Tarragon Dumplings, Creamed Leeks, Broccoli, Pistachio Crumb 21

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

House Pie, Mash, Gravy 23

Chalk Stream Trout, Samphire, Watercress Sauce 25

Lamb Rump, Crispy Rib, Courgettes, Pomegranate 30

FROM THE GRILL

Half Cotswold Chicken, Truffle Butter 23

Angus Rump, Fried St Ewe's Egg 28

Monkfish Tail, Preserved Lemon & Garlic Butter 29

Ribeye on the Bone 45

Rib of Bœuf 1kg *for Two* 98

SAUCES - 3

Bearnaise Peppercorn Bone Marrow Gravy Truffle Butter

VEGETABLES - 6

Spring Greens, Preserved Lemon, Garlic Buttered Peas, Mint Spinach - Steamed or Buttered

Potatoes - Mash, Hand-Cut Chips, Fries London Leaf Salad

Creamed Peas, Leeks, Bacon, Montgomery Cheddar

[Click for Calories](#)

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



THE COACH MAKERS ARMS

020 7224 4022 | CUBITTHOUSE.CO.UK | @THE_COACHMAKERS

