



SNACKS

- Wildfarmed Sourdough, Salted Keen’s Butter 5
- Grilled Chicken & Hazelnut Skewers 4 *each*
- Sausage Roll, Apple & Walnut Ketchup 8.5
- Scotch Egg, Pub Sauce 8.5
- Devilled Eggs, Arenkha Caviar 8
- Courgette & Spelt Fritters, Truffle Mayonnaise 7
- Crab, Leek & Tarragon Croquettes, Lobster Aioli 9

SEASONAL OYSTERS 5 each / 27.5 half a dozen



Shallot Mignonette



STARTERS

- Spring Vegetable Terrine, Green Sauce, Fennel Pickle 10
- Smoked Kohlrabi, Orange & Hazelnut Salad, Whipped Goat’s Curd 12
- Coachmakers Prawn Cocktail, Avocado, Marie Rose 14
- Angus Carpaccio, Black Garlic, Spenwood, Chestnut Mushrooms 14

MAINS

- CH Cheeseburger, Cheddar & Onion Hash Brown, Peppercorn Mayonnaise 19.75
Add Maple Bacon 2
- Spenwood, Potato & Onion Wellington, Creamed Spinach, Truffle Sauce 21
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- Halibut, Whipped Cod’s Roe, Grilled Gem, Shellfish Sauce 28

SUNDAY ROASTS

- Half Chicken, Bread Sauce 23
- Pork Belly, Apple & Walnut Ketchup 26
- Angus Beef Rump, Ox Cheek Fritter, Horseradish Crème Fraîche 31
- Lamb Chop, Mint Sauce 31

ROAST SERVED FAMILY STYLE

For tables of four or more
28 per person

*Served with Roast Potatoes, Seasonal Greens,
Yorkshire Pudding, Madeira Gravy*

VEGETABLES - 6

- Spring Greens, Preserved Lemon, Garlic Purple Sprouting Broccoli, Chilli, Spenwood
- Buttered English Carrots Spinach – Steamed or Buttered Roast Potatoes
- Hand-Cut Chips, Fries Ed’s Veg Leaves, Fig Leaf Vinegar Dressing

[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.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

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

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London* & *2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



THE COACH MAKERS ARMS

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