

PUB FEASTING MENU

Spring

58 *per person*

Served family style

*Coombeshead Sourdough
Whipped Dorset Clotted Cream Butter*

TO START

Coachmakers Scotch Eggs, Curry Ketchup
Cod Cheeks, Tartare Sauce
Mozzarella, CH Olive Oil, Spring Leaves

ROAST

Honey Glazed Gammon, Grain Mustard Sauce
Free Range Chicken & Mushroom Pie, Madeira Gravy

Vegan option on request:

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

Chips, Aioli | Spring Greens, Preserved Lemon

SWEET THINGS

Bramley Apple Pie, Custard

[Click for Calories](#)



CH

@THE_COACHMAKERS

THE COACH MAKERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

FEASTING MENU ONE

Spring

65 *per person*

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Coachmakers Scotch Eggs, Curry Ketchup

Buffalo Mozzarella, Whipped Beetroot, Hazelnuts

Artichoke Fritters, Truffle Mayo

MAIN EVENT

Roast Chicken, Truffle Butter

Baked Trout Fillet, Watercress Sauce, Lemon and Samphire

Vegan option on request:

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

Roast Baby Potatoes, Aioli | Spring Greens, Preserved Lemon

SWEET THINGS

Sticky Ginger Pudding, Butterscotch

Doughnuts, Lemon Curd

[Click for Calories](#)



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FEASTING MENU TWO

Spring

85 *per person*

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Steak Tartare, St Ewe's Egg, Black Garlic, House Crisps
Cubitt House Smoked Salmon, Crème Fraîche, Soda Bread, Pickles
Artichoke Fritters, Truffle Aioli

MAIN EVENT

Roast Mount Grace Lamb Rump, Peas, Mint, Watercress
Monkfish Wellington, Smoked Caviar Butter Sauce

Vegan option on request:

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

Roast Baby Potatoes, Aioli | Spring Greens, Preserved Lemon | London Leaf Salad, Fig Leaf Dressing

SWEET THINGS

Amedei Chocolate Mousse, Vanilla Shortbread
Doughnuts, Lemon Curd

[Click for Calories](#)



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FEASTING MENU THREE

Spring

110 *per person*

Served family style

Coomeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Foie Gras and Pistachio Terrine, Boozy Fruit Chutney, Brioche

Crab & Lobster Cocktail, Exmoor Caviar, Marie Rose

Wild Mushroom Choux Buns

MAIN EVENT

Served tableside by the Chef

(Please, choose one option)*

Angus Beef Wellington, Bordelaise Sauce, Braised Ox Cheek Fritters

or

Salt-Baked Dover Sole, Champagne Veloute

Vegan option on request:

Salted Courgette & Whipped Vegan Feta Wellington's

Truffled Potato Gratin | Spring Greens, Preserved Lemon | London Leaf Salad, Fig Leaf Dressing

SWEET THINGS

Black Forest Gateau, Neal's Yard Pouring Cream

Doughnuts, Lemon Curd

[*Click for Calories*](#)



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**Both dishes available for a supplement.*

BOLT - ONS

Cubitt House Cured Salmon, Neals Yard Crème Fraîche,
Pickles, Rye *(minimum of 10)* +75 serves four to six

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 serves four to six



CH

@THE_COACHMAKERS

THE COACH MAKERS ARMS

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