



SNACKS

- Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter 5
- Sausage Roll, Chop Sauce 8.5 Scotch Egg, CH Ketchup 8.5
- Devilled Eggs, Arenkha Caviar 9 Artichoke Fritters, Truffle Aioli 8
- Wild Mushroom Éclair 3 *each* Glazed Chipolats 9

SEASONAL OYSTERS 4.5 *each* / 25 *half a dozen*



Shallot Mignonette



SMALL PLATES

- Heritage Carrots, Whipped Beetroot, Spenwood, Hazelnuts 10
- Isle of Wight Tomatoes, Olives, Croutons, Black Garlic, Smoked Anchovy 12
- Twice Baked Cheddar Souffle, Grain Mustard, Spinach 12.5
- Coachmakers Prawn Cocktail, Avocado, Marie Rose 14
- Devon Crab, Toasted Brioche, Lobster Aioli, Samphire 15
- Chopped Beef, Pickled Vegetables, Cured Egg Yolk, Cracker Bread 16

MAINS

- Cubitt House Cheeseburger, Cheddar & Onion Hash Brown, Dill Pickle, Aioli 19.75
- Add Sugar Pit Bacon 2*
- Tomato & Basil Dumplings, Creamed Spinach, Pine Nuts 21
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- House Pie, Mash, Gravy 23
- Red Mullet, Courgette Flower, Brown Crab Sauce 28
- Yorkshire Lamb Rump, Artichokes, Green Sauce 29
- Day Boat Fish *POA*

FROM THE GRILL

- Half Cotswold Chicken 23
- Angus Rump, Fried St Ewe’s Egg 28
- Mangalitza Pork Chop, Apple & Walnut Ketchup 35
- Ribeye on the Bone 45
- Rib of Beef 1kg *for two* 98

SAUCES - 3

- Béarnaise Peppercorn Green Sauce Truffle Butter

VEGETABLES - 6

- Summer Greens, Preserved Lemon, Garlic Broccoli, Chilli, Spenwood Spinach - Steamed or Buttered
- Potatoes - Mash, Hand-Cut Chips, Fries London Leaf Salad

[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.

We predominantly source most of our seafood from *Wright Brothers* depot on the Devon coast. The fish arrives via day boats, and we only use 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

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