



SNACKS

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter 5

Sugar Pit Bacon Ribs, Winter Slaw, Sour Apple Sauce 5 *each*

Wild Mushroom Choux Bun 3 *each* Sausage Roll, Chop Sauce 8.5

Scotch Egg, CH Ketchup 8.5 Devilled Eggs, Arenkha Caviar 9

Artichoke Fritters, Truffle Aioli 9

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



Shallot Mignonette



STARTERS

Salt Baked Beets & Carrots, Whipped Celeriac, Spenwood, Hazelnuts 10

Roast Leeks, Kohlrabi, Black Garlic, Smoked Anchovies, Cured Egg Yolk 10

Twice Baked Cheddar Souffle, Grain Mustard, Spinach 12.5

Coachmakers Prawn Cocktail, Avocado, Marie Rose 14

Devon Crab Cake, Samphire, Shallots, Lobster Aioli 14

Venison Tartare, Walnuts, Blackberries, Sourdough Crackers 16

MAINS

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

Add Sugar Pit Bacon 2

Black Truffle, Cheddar, Potato & Onion Pie, Cavolo Nero, Gravy 21

Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce 21.5

House Pie, Mash, Gravy 23

Baked Cod, Wild Mushrooms, Celeriac, Cider Cream 28

Braised Short Rib, Poached Quince, Green Sauce 32

Day Boat Fish – *Market Price*

FROM THE GRILL

Half Cotswold Chicken 23

Angus Rump, Fried St Ewe's Egg 28

Sugar Pit Bacon Chop, Apple & Walnut Ketchup 25

Bone in Ribeye 45

Rib of Beef 98 *for two to share*

SAUCES - 3 *each*

Béarnaise Peppercorn Green Sauce Truffle Butter

VEGETABLES - 6

Kale, Black Cabbage, Preserved Lemon, Garlic Broccoli, Chilli, Spenwood

Spinach – Steamed or Buttered Potatoes – Mash, Hand Cut Chips, Fries

Winter Leaf Salad, 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.

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 our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* 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*, *SHRUB* and *La Credenza*.



THE COACH MAKERS ARMS

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