



PARTIES & FEASTING

THE COACH MAKERS ARMS

PART OF THE CUBITT HOUSE® FAMILY

PARTIES & FEASTING BEYOND COMPARE

We are a family of eight London Pubs with restaurants and bedrooms serving neighbourhoods in and around the West End. Our pubs are egalitarian spaces filled with fun and humour, welcoming all to convene, unwind, eat, and drink.



FOOD YOU WANT TO FEAST ON

We work with the best of British artisan suppliers focusing on seasonality with locally sourced, sustainable produce to deliver you the best pub experience imaginable.



We use the best cuts from rare breeds, from White Park cattle to Hebridean lamb, with our fish coming fresh from the streams, rivers, and shores of the UK.

CANAPÉS & SNACKS

Autumn

CANAPÉS

Priced per item, minimum order of 10 per item

Whipped Beetroot & Almond Feta Crostini 3.5

Baked Vegan Pasty, Chop Sauce 4

Welsh Rarebit Fritter, Truffle Aioli 4

White Bean Crostini, Preserved Lemon Gremolata 4

Sausage Roll, Chop Sauce 4.5

Lamb Scrumpet, Mint Sauce 5

Steak Tartare, Truffle Mayo, Brioche 5

Ox Cheek Fritters, Horseradish Crème Fraîche 5

Devon Crab on Toast, Samphire 5

Cod Cheek Scampi, Gherkin Ketchup 5

Chilled Tiger Prawn Skewer, Avocado, Caviar 5

Hazelnut Chocolate Brownies 3.5

Doughnuts, Raspberry Curd 3.5

SNACKS

Wild Mushroom Choux Buns 9

Artichoke Fritters, Truffle Mayo 9

Angus Beef Sliders, Aioli, Cheddar 9

Scotch Eggs, Curry Ketchup 9

Crispy Chilli Squid, Aioli 10



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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

Autumn

58 per person

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Coachmakers Scotch Eggs, CH Ketchup

Roast Heritage Carrots, Whipped Beetroot, Spenwood, Hazelnuts

Artichoke Fritters, Truffle Aioli

MAIN EVENT

Grilled Cotswold Chicken, Peas, Wild Mushrooms, Truffle Butter

Baked Cod Fillet, Braised Fennel, Watercress Sauce

Individually plated option for vegetarian guests:

Autumn Tomato & Basil Dumplings, Creamed Spinach, Pine Nuts

Hand-Cut Chips, Aioli | Steamed Seasonal Greens, Preserved Lemon, Garlic

SWEET THINGS

Treacle Tart, Caramelised Orange, Stout Ice Cream

Doughnuts, Blackberry Jam



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FEASTING MENU TWO

Autumn

78 *per person*

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Sugar Pit Pork Ribs, Autumn Slaw
Severn & Wye Smoked Salmon, Crème Fraîche, Pickles, Cracker Bread
Artichoke Fritters, Truffle Aioli

MAIN EVENT

Roast Beef Rib, Bearnaise, Watercress
Grilled Halibut, Samphire, Brown Shrimp Butter

Individually plated option for vegetarian guests:

Autumn Tomato & Basil Dumplings, Creamed Spinach, Pine Nuts

Roast Baby Potatoes, Lyonnaise Onions | Steamed Seasonal Greens, Preserved Lemon, Garlic
London Leaf Salad, Fig Leaf Dressing

SWEET THINGS

Amedei Chocolate Mousse, Vanilla Shortbread
Doughnuts, Blackberry Jam



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FEASTING MENU THREE

Autumn

95 *per person*

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Duck, Foie Gras & Pistachio Terrine, Boozy Fruit Chutney, Brioche
Crab on Toast, Exmoor Caviar
Wild Mushroom Eclairs, Pickled Shiitake

MAIN EVENT

(Please, choose one option)

Angus Beef Wellington, Ox Cheek Fritters, Bone Marrow Gravy
or

Whole Baked Turbot, Shellfish Bisque, Lobster Aioli

Individually plated option for vegetarian guests:

Salted Courgette & Vegan Feta Wellington, Cider Cream

Truffled Potato Gratin | Steamed Seasonal Greens, Preserved Lemon, Garlic
London Leaf Salad, Fig Leaf Dressing

SWEET THINGS

Gâteau St Honoré, Neal's Yard Pouring Cream
Doughnuts, Raspberry Curd



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DRINKS TO DIE FOR

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits.



SAMPLE WINE FEAST

Champagne and Sparkling

Case of 6 Coates and Seely Britagne Brut Reserve 488
 Case of 6 Coates and Seely Britagne Rosé 524
 Case of 6 Charles Heidsieck Brut Réserve 585

White

Case of 6 Picpoul de Pinet 260
 Case of 6 Gavi di Gavi Lugarara 330
 Case of 6 Chablis 385

Rosé

Case of 6 Maison Cubitt Rosé 308

Red

Case of 6 Mendoza Malbec 250
 Case of 6 Chateau Greysac 365
 Case of 6 Bourgogne Rouge Cote d'Or 470

Magnum Package 520

Charles Heidsieck Brut Réserve
 Chablis St Martin, Domaine Laroche, Burgundy
 Château Larose Perganson, Haut-Médoc, Bordeaux

Non-alcoholic 115

NV Rosé, Wild Idol, Rheinhessen
 NV White N° 2, Oddbird, Alsace
 2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

SAMPLE BEER FEAST

Beer Package 150

20 Bottles and Cans of Mixed Craft Beverage

Lo and No Package 70

10 Bottles and Cans of Low and Non-Alcoholic Beers

Premium Lager Package 130

20 Bottles of Stiegl or Freedom Lager

COCKTAILS 14

MAPLE AND PLUM OLD FASHIONED	ESPRESSO MARTINI
MARGARITA	SOUR CHERRY NEGRONI RED SNAPPER

AFTER MEAL SHARERS

Carafes 250ml

Tosolini Limoncello, ITALY 28%	45
Cazcabel Coffee Tequila Liqueur, MEXICO 38%	50
Haku Vodka, JAPAN 40%	52
Don Julio Blanco Tequila, MEXICO 36%	88



THE COACH MAKERS ARMS

Placed in the Heart of Marylebone Lane, The Coach Makers Arms is a long-standing Victorian pub that has been tastefully restored. You will find a bustling ground floor bar, a suave “Chop House” style restaurant on the first floor, and our very own secret speak-easy style cocktail bar in the basement. A true hub for the community.

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020 7730 6064 | @THE COACHMAKERS

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events@thecoachmakersarms.co.uk



THE FIRST FLOOR DINING ROOM

Complete with a sleek cocktail bar and gives a modern “Chop House” feel, The First Floor Dining Room retains much of its original charm and character. The imposing large windows saturate the room with light and give a near-panoramic view of the quaint streets of Marylebone. The ultimate space for the ultimate feast.

- Seated, up to 45 guests
- Audio capabilities



THE CLUBHOUSE

Our very own secret cocktail bar hidden within the basement. Its elegant wood panelling and subdued mood lighting give a speakeasy atmosphere.

- ◆ Drinks & canapés, up to 45 guests standing
- Audio & video capabilities



FOOTMAN'S QUARTERS

Curtained off in the vaulted space of The Clubhouse, The Footmans Quarter is the ultimate space for your very own secret soirée.

- ◆ Drinks & canapés, up to 20 guests
- Audio & video capabilities

CLICK [HERE](#) FOR VIRTUAL TOUR

Footman's Quarters



BOOK YOUR PARTY TODAY

With eight pubs in and around the West End, we no doubt have the ultimate parties & feasting space to host your celebration, whatever the occasion.



Get in touch with our dedicated events team and one of the event managers will be there to plan your party from start to finish.
events@thecoachmakersarms.co.uk

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