

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

[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 TWO

Autumn

78 *per person*

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Sugar Pit Pork Ribs, Autumn Slaw
Cubitt House 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

[Click for Calories](#)



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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

[Click for Calories](#)



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BOLT - ONS

Cubitt House Cured Salmon, Neal's Yard Crème Fraîche,
Pickles, Rye *75 serves four to six*

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



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