AUTUMN
PUB FEASTING

Available Monday - Friday lunch only

48 *per person*

Served family style

Seven Seeded Sourdough, Salted Butter

TO START

Scotch Eggs, Pub Sauce

Artichoke Fritters, Truffle Mayo

MAIN

Shepherd's Pie

Grilled Half Chicken, Harissa Butter

Individually plated option for vegetarian guests:

Wild Mushroom, Celeriac & Chestnuts Wellington,

Onion Gravy

Chips | Winter Leaf Salad | Grilled Sweetheart Cabbage

SWEET THINGS

Sticky Toffee Madeleines

CLICK FOR CALORIES

THE COACH MAKERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.

AUTUMN
FEASTING MENU ONE

60 *per person*

Served family style

Seven Seeded Sourdough, Salted Butter

TO START

Beetroot, Chalk Stream Trout, Horseradish, Crème Fraîche

Angus Steak Tartare, Walnut Ketchup, Sourdough

Artichoke Fritters, Truffle Mayo

MAIN

Grilled Half Chicken, Harissa Butter

Angus Flat Iron Steak, Madeira Gravy

Individually plated option for vegetarian guests:

Wild Mushroom, Celeriac & Chestnuts Wellington,

Onion Gravy

Chips | Winter Leaf Salad | Grilled Sweetheart Cabbage

SWEET THINGS

Caramelised Apple & Almond Tart, Jersey Cream

CLICK FOR CALORIES

THE COACH MAKERS ARMS

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AUTUMN
FEASTING MENU TWO

80 *per person*

Served family style

Seven Seeded Sourdough, Salted Butter

TO START

Angus Steak Tartare, Walnut Ketchup, Sourdough

Burrata, Chicory, Orange Truffle Dressing

Grilled Red Prawns, Lemon & Chilli Butter

MAIN

Grilled Half Chicken, Harissa Butter

Rib of Beef, Green Peppercorn Sauce

Individually plated option for vegetarian guests:

Wild Mushroom, Celeriac & Chestnuts Wellington,

Onion Gravy

Chips | Winter Leaf Salad | Grilled Sweetheart Cabbage

SWEET THINGS

Steamed Chocolate Pudding, Chocolate Sauce, Malt Ice Cream

Sticky Toffee Madeleines

CLICK FOR CALORIES

THE COACH MAKERS ARMS

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AUTUMN
SUNDAY FEASTING MENU

60 *per person*

Served family style

Seven Seeded Sourdough, Salted Butter

TO START

Beetroot, Chalk Stream Trout, Horseradish, Crème Fraîche

Angus Steak Tartare, Walnut Ketchup, Sourdough

Artichoke Fritters, Truffle Mayo

MAIN

Half Chicken, Bread Sauce

Beef Rump, Horseradish Crème Fraîche

Individually plated option for vegetarian guests:

Wild Mushroom, Celeriac & Chestnuts Wellington,

Onion Gravy

Roast Potatoes | Roasted Roots | Seasonal Greens

Yorkshire Pudding | Madeira Gravy

SWEET THINGS

Caramelised Apple & Almond Tart, Jersey Cream

CLICK FOR CALORIES

THE COACH MAKERS ARMS

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BOLT-ONS

Smoked Chalk Stream Trout, 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*

THE COACH MAKERS ARMS

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