

PUB LUNCH FEASTING MENU

SPRING

Available for Monday-Friday lunch bookings only

48 per person

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce
Caesar Salad, Beech Smoked Anchovies

MAIN

Grilled Chicken, Sage & Lemon Butter Shepherd's Pie

Individually plated option for vegetarian guests:

Spenwood, Potato & Onion Wellington, Creamed Spinach, Truffle Sauce

Fries | Buttered Seasonal Greens | Gravy

SWEET THINGS

Steamed Lemon & Syrup Sponge, Vanilla Custard

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 ONE

SPRING

Available for Monday-Saturday bookings only

60 per person

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce Spring Vegetable Terrine, Green Sauce, Fennel Pickle

MAIN

Grilled Chicken, Sage & Lemon Butter Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Spenwood, Potato & Onion Wellington, Creamed Spinach, Truffle Sauce

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

SWEET THINGS

Salted Caramel & Milk Chocolate Tart, Neal's Yard Crème Fraîche

CLICK FOR CALORIES

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FEASTING MENU TWO

SPRING

Available for Monday-Saturday bookings only

80 per person

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Angus Carpaccio, Black Garlic, Spenwood, Chestnut Mushrooms Crab, Leek & Tarragon Croquettes, Lobster Aïoli

Individually plated option for vegetarian guests:

Spring Vegetable Terrine, Green Sauce, Fennel Pickle

MAIN

Grilled Chicken, Wild Garlic & Truffle Butter Angus Prime Rib, Roasted Garlic & Bone Marrow

Individually plated option for vegetarian guests:

Spenwood, Potato & Onion Wellington, Creamed Spinach, Truffle Sauce

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Gratin Dauphinois Béarnaise | Red Wine Sauce

SWEET THINGS

Salted Caramel & Milk Chocolate Tart, Neal's Yard Crème Fraîche

CLICK FOR CALORIES

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THE COACH MAKERS ARMS



SUNDAY FEASTING MENU

SPRING

Available for Sunday bookings only

60 per person

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce Spring Vegetable Terrine, Green Sauce, Fennel Pickle

MAIN

Roast Angus Beef Rump Grilled Chicken

Individually plated option for vegetarian guests:

Spenwood, Potato & Onion Wellington, Creamed Spinach, Truffle Sauce

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

Bread Sauce | Horseradish Crème Fraîche

SWEET THINGS

Lemon Meringue Cheesecake, Neal's Yard Crème Fraîche

CLICK FOR CALORIES

CH

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BOLT - ONS

Severn & Wye Smoked 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



CH

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