



PUB LUNCH FEASTING MENU

SUMMER

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Wildfarmed 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:

Aubergine Schnitzel, Courgettes, Watercress

Fries | Buttered Seasonal Greens | Peppercorn Aioli

SWEET THINGS

Lemon Tart, Raspberries

[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

SUMMER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Chicken Liver Parfait, Brioche, Apricot Chutney
Mozzarella, Summer Tomatoes, Sea Salt Cracker

MAIN

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

Individually plated option for vegetarian guests:

Aubergine Schnitzel, Courgettes, Watercress

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

SWEET THINGS

Dark Chocolate Torte, Neal's Yard Crème Fraîche

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SUMMER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Lamb Belly Skewers, Peaches, Salsa Verde
Mozzarella, Summer Tomatoes, Sea Salt Cracker
Hen of the Woods Fritters

MAIN

Grilled Chicken, Truffle Butter
Angus Prime Rib, Roasted Garlic & Bone Marrow
Individually plated option for vegetarian guests:
Aubergine Schnitzel, Courgettes, Watercress

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

SWEET THINGS

Dark Chocolate Torte, Neal's Yard Crème Fraîche

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

SUMMER

Available for Sunday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Chicken Liver Parfait, Brioche, Apricot Chutney
Mozzarella, Summer Tomatoes, Sea Salt Cracker

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche
Chicken, Bread Sauce

Individually plated option for vegetarian guests:

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

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

SWEET THINGS

Dark Chocolate Torte, 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

@THE_COACHMAKERS

THE COACH MAKERS ARMS

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