



SNACKS

Wildfarmed Sourdough, Keen’s Salted Butter 5

Devilled Eggs 7.5

Scotch Egg, Pub Sauce 8.5

Sausage Roll, Cubitt House Ketchup 8.5

Hen of the Woods Fritters 8

Sticky Chicken Wings Cashel Blue, Pickled Celery 9

Pigs Head Croquettes, Apple & Walnut Ketchup 9

SEASONAL OYSTERS 5 each / 27.5 half a dozen



Shallot Mignonette



STARTERS

Chicken Liver Parfait, Apricot Chutney, Wildfarmed Sourdough 12

Mozzarella, Fennel Pickle, Peaches, Sea Salt Crackers 12

Chilled Nutbourne Tomato Soup, Artichokes, Basil 10

Coach Makers Prawn Cocktail, Avocado, Marie Rose 14

MAINS

Angus Cheeseburger, Pickled Onion Rings, Peppercorn Mayonnaise, Fries 19.75

Add Streaky Bacon 3

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Roast Cod, Tomato Fondue, Olives, Guindilla 28

Aubergine Schnitzel, Courgettes, Watercress 18

SUNDAY ROASTS

Half Chicken, Bread Sauce 23

Pork Belly, Apple & Walnut Ketchup 26

Beef Rump, Ox Cheek Fritter, Horseradish 31

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

Served with Roast Potatoes, Roots, Greens,
Yorkshire Pudding, Madeira Gravy

VEGETABLES - 6

Potatoes - Roast, Chips, Fries Spinach - Steamed or Buttered

Ed’s Veg Leaves, Fig Leaf Vinegar Dressing Green Beans, Shallots, Garlic

Charred Hispi Cabbage, Crispy Onions, Cashel Blue

[Click for Calories](#)

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don’t take cash.

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



THE COACH MAKERS ARMS

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