



SNACKS

- Sourdough, Salted Butter 5
- Devilled Eggs, Samphire 7.5
- Lamb & Smoked Bacon Sausage Roll, House Ketchup 8.5
- Scotch Egg, Pub Sauce 8.5
- British Charcuterie Board, Fennel Crackers, Pickles 14
- Cornish Cod Rillettes, Horseradish Crème Fraîche 9
- Artichoke Fritters, Truffle Mayonnaise 8



SEASONAL OYSTERS

5 each / 27.5 half a dozen

Shallot Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2020 15.50

Charles Heidsieck Brut Réserve, Champagne, France, NV 17



STARTERS

- Coach Makers Prawn Cocktail 14
- Cured Seabass, Pickled Rhubarb, Sorrel, Capers 12
- Creedy Carver Duck & Foie Gras Parfait, Sourdough, Chutney 13
- Spring Vegetable Salad, Ricotta, Honey 12
- Wild Garlic & Parsley Soup, Poached Burford Brown 10

MAINS

- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- Angus Cheeseburger, Pickles, Lyonnaise Onions 19
Add Braised Short Rib 5
- Iberico Pork, Cider Mustard Sauce, Crackling 28
- Halibut, White Beans, Artichokes 31
- Bubble & Squeak, Fried Duck Egg, Peppercorn Sauce 20

SUNDAY ROASTS

- Half Chicken, Bread Sauce 23
- Pork Belly, Apple & Walnut Ketchup 26
- Beef Rump, Horseradish Crème Fraîche 31

ROAST SERVED FAMILY STYLE

For tables of four or more

30 per person

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

VEGETABLES - 6

- Potatoes - Chips / Fries / Roasted Spinach - Steamed / Buttered
- Sweetheart Cabbage, Walnut Pesto English Peas a la Française, Lardons
- Ed's Veg Leaves, Fig Leaf Dressing

[Click for Calories](#)

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:

Cubitt House's new partnership with the *Nevill Holt Estate* in Leicestershire is an exclusive seasonal farming and livestock project, built around the highest standards of quality, provenance and welfare. We are working with the farm on seasonal specials when available to us.

In collaboration with the estate we're rearing our own limited free range Hubbard chickens, slow-grown for flavour, character and raised outdoors with space to roam and forage. Tamworth pigs, a heritage breed prized for its rich, succulent meat. Reared entirely outdoors on a diet of natural feed and farm foraging, the pigs grow slowly over six to seven months. In season we will also use wild seasonal game birds and goats from the estates farm.



THE COACH MAKERS ARMS

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