



THE COACH HOUSE

by Michael Caines

Starters

Charred Monkfish

Beetroot, squid, burnt apple, nasturtium

Wood Pigeon

Sweetcorn purée, truffle popcorn, mushroom

Goat's Cheese Mousse

Charred baby gem, raisin purée, pine nuts

Crab Salad

Tomato vinaigrette, avocado, basil oil

Quail Ravioli

Fried quail egg, herb purée

All of our dishes are prepared with the finest, local ingredients and cooked to order so service is paced accordingly. Relax and enjoy your culinary experience in our sumptuous surroundings, please let us know if we can do anything further to make your evening special.

Chef believes children should share the adults dining experience and is happy to serve smaller portions, also any of the starters can be served as a main course.

Please be advised that food prepared here may contain or have come in contact with peanuts, tree nuts, soya, milk, eggs, wheat, fish or shellfish. Please inform a member of the team prior to ordering if you suffer from any form of food allergy.



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Main Course

Slow Cooked Exmoor Lamb Loin

Confit lamb shoulder, boulangère potatoes, haricot beans, fennel, tapenade sauce

Lemon Sole Boudin

Langoustine, apple and ginger purée, pak choi, ginger jus

Braised Belly of Pork

Tenderloin, glazed cheek, quince, turnip, savoy cabbage

Roast Cod

Saffron potatoes, brown shrimp, tomato, black garlic, seaweed beurre blanc

Exmoor Beef Sirloin

Watercress purée, wild mushrooms, smoked marrow, madeira jus

2 courses £38.00 per person

3 courses £50.00 per person



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Desserts

Vanilla Panna Cotta

Nectarine, tulip tuile

Rice Pudding

Poached plums, plum sorbet

Raspberry Mousse

Pistachio macaroon, raspberry jelly

Pistachio Soufflé

Pistachio ice cream

Cheese

A Selection of Regional Cheese

With fudge cheese biscuits and chutney

Coffee and Petit Fours

£4.50 per person



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