



THE COACH HOUSE

by Michael Caines

Starters

Tartare of Seabass

Curry mayonnaise, pickled cauliflower, coriander

Duck Liver Terrine

Duck consommé, quince, walnuts

Braised Belly Pork

Apple and celeriac soup, cuttlefish, nori salt

Hand Dived Scallop

Braised onions, baby leeks, chicken consommé

Herb Gnocchi

Mushroom cappuccino, hazelnut

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

Roe Deer

Hay baked beetroot, winter berries, salsify, chocolate

Salted Cod

Bouillabaisse, ratatouille, saffron potatoes

Saddle of Lamb

Lamb ragout, smoked aubergine, goat's curd

Sole Boudin

Pie flavours, sea vegetables

Pan Roasted Partridge

Broccoli, almond, blue cheese

2 courses £38.00 per person

3 courses £50.00 per person



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Desserts

Kentisbury Grange Beer and Chocolate
Milk chocolate cremeux, beer jelly, beer foam

Custard Tart
Wrecking coast clotted cream gin sorbet

The Coach House Banoffee Pie
Banana mousse, chantilly cream, caramel

Peach Soufflé
Raspberry sorbet

Cheese

A Selection of Regional Cheese
With fudge cheese biscuits and chutney

Coffee and Petit Fours
£4.50 per person