



# THE COACH HOUSE

by Michael Caines

SAMPLE MENU

## Six Course Tasting Menu

OUR TASTING MENUS ARE DESIGNED TO BE ENJOYED  
BY ALL GUESTS AT THE TABLE

### Crab & Langoustine Cannelloni

Sauce vierge, crab bisque

### Poached Dover Sole

Salted cucumber, mussels and clams, seaweed beurre blanc

### Squab Pigeon Breast

Charred onion, beetroot, walnut

### Exmoor Beef Fillet

Watercress, ox cheek, beef red wine sauce

### Wild Strawberry, Yuzu and Basil

Basil and yuzu mousse, strawberry panna cotta, wild strawberry sorbet

### The Kentisbury Grange Chocolate Bar

Tonka bean, caramel, popcorn ice cream

£70.00 per person for six course tasting menu

£40.00 per person for the wine pairing

Please be aware that food prepared here may contain or have come into 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.



# THE COACH HOUSE

by Michael Caines

## Eight Course Tasting Menu

OUR TASTING MENUS ARE DESIGNED TO BE ENJOYED  
BY ALL GUESTS AT THE TABLE

Add an extra two courses for a true gourmet experience

### Ham Hock Terrine

Smoked eel, pickled apple, dill

### Pan Fried John Dory

Caper butter, sauce gribiche, sea herbs

£20.00 supplement per person for eight course tasting menu  
£10.00 per person supplement for the wine pairing

Welcome to The Coach House by Michael Caines.

I am proud to introduce my Taster Menu – a collection of meticulously designed dishes that I have created to delight your taste buds. Explore the region's best produce and join me on a journey of mouth-watering flavours and creative combinations.

James Checkley  
Head Chef