



THE COACH HOUSE

by Michael Caines

Starters

Pan Fried Scallop

Pig head terrine, burnt leek, onion oil

Duck Liver

Chicory tart, orange curd, walnut granola

Exmoor Fillet Beef Tartare

Hay baked beetroot, smoked marrow, beetroot sauce

Confit Salmon

Wasabi, Exmoor caviar, honey and soy

Tarragon Mushroom Tortellini

Roasted squash velouté

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

Assiette of Lamb

Aubergine jam, pepper emulsion, split basil

Pan Fried Sea Bass

Langoustine ravioli, roasted carrot, bisque

Saddle of Venison

Stilton, chocolate, pear, venison dobe

Poached Turbot

Salt beef croquet, onion, marchand de vin

Pan Roasted Pheasant Breast

Butternut squash, black pudding bon bon

2 courses £38.00 per person

3 courses £50.00 per person



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Desserts

Matcha Green Sponge

Pineapple sorbet, coconut tuile, coriander

Rice Pudding

Passionfruit, white chocolate sorbet

Pumpkin Pie

Cocoa chantilly, brown sugar, pumpkin crisp

Cassis Soufflé

Green apple sorbet

Cheese

A Selection of Regional Cheese

With fudge cheese biscuits and chutney

Coffee and Petit Fours

£4.50 per person