



THE COACH HOUSE

by Michael Caines

Starters

Rabbit Terrine

Basil mayonnaise, pickled vegetables

Wood Pigeon

Hazelnut, apple, pigeon vinaigrette

Crab Tortellini

Grapefruit, ginger, crab and lemongrass bisque

Confit Salmon

Honey and soy, wasabi, cucumber textures

Vulcombe Goats Cheese Mousse

Beetroot, balsamic cream, candied walnuts

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.



THE COACH HOUSE

by Michael Caines

Main Course

Fillet of Exmoor Beef

Ox cheek, mushroom, red wine sauce

Saddle of Lamb

Shoulder croquette, wild garlic, tomato fondue

Pork Tenderloin

Glazed cheek, black pudding, apple, fennel

Turbot

Confit chicken wing, asparagus, white wine sauce

Salted Cod

Chorizo, crab, lemon

2 courses £38.00 per person

3 courses £50.00 per person



THE COACH HOUSE

by Michael Caines

Desserts

Raspberry Soufflé

Pistachio, pistachio ice cream

Cherry Mille Feuille

White chocolate, cherry sorbet

Apple Mousse

Yoghurt and elderflower, apple jelly

Rhubarb and Custard

Rhubarb sorbet, white chocolate

Cheese

A Selection of Regional Cheese

Fudges biscuit selection, chutney, quince jelly

Coffee and Petit Fours

£4.50 per person