



THE
COACH HOUSE
— DERBY —

SET MENU - £35pp

TO START

Halloumi Saganaki (V)

coated in crispy semolina and drizzled with honey & toasted sesame seeds

12 Hour Cured Salmon

served with pink peppercorns, lemon cream & dill

Soup (V, Ve, Df)

seasonal soup of the day

All served with freshly baked bread & butter

MAIN COURSE

Portabello Mushroom (V, Ve, Gf)

served in a rich tomato sauce, butter bean mash & seasonal vegetables

Lamb Tagine

slow cooked lamb with flat bread, tabuleh salad, cacik & pomegranate dressing

Baked Seabass (Gf)

served in a caper and lemon butter, with roast potatoes & seasonal vegetables

TO FINISH

Coach House Chocolate Brownie

with hot fudge sauce & Duffield dollop cream

Lemon Cheesecake

with raspberry coulis & Duffield dollop cream (Ve option available)

Sticky Toffee Pudding

with toffee sauce & custard

V - Vegetarian Ve - Vegan Gf - Gluten free Df - Dairy free

Allergies and Intolerances

We will take all reasonable efforts to accommodate guests dietary needs, however we cannot guarantee that all of our ingredients will be totally allergy free. If you have any dietary requirements please inform us at the time of booking.

With thanks to our local suppliers for their continued support.