

EVENING MENU

SMALL PLATES

Haddock Goujons £7.95

Tartare sauce, lemon wedge
GF F, E, MU, SD 362 Kcal

Soup of the Day £7.95

VE, GF ON REQUEST ASK FOR ALLERGENS & CALORIES

Mini Shepherd's Pie £8.50

Carrot purée, mint gravy G, D, CE, S 825 Kcal

Marinated Spanish Olives £4.95

VE, GF SD 129 Kcal

Focaccia Sharing Platter £9.50

Houmous, olives, balsamic oil dip,
flavoured butters V G, D, SD 1884 Kcal

Houmous £5.95

Confit garlic, crispy onions, toasted focaccia
VE, GF ON REQUEST G 626 Kcal

Garlic & Rosemary Studded Camembert £13.95

Toasted focaccia, Yorkshire chutney (to share)
G, D, SD 1339 Kcal

Sausage & Black Pudding Croquettes £7.95

Burnt apple purée G, S, E, D, SD 823 Kcal

Chilli & Lime Crab Cakes £7.95

Watercress, pickled carrot & dill salad
F, G, C, E, D 342 Kcal

Breaded Goat's Cheese Pearls £7.95

Garden salad, onion chutney
V G, E, D, MU, SD 756 kcal

SEASONAL MAINS

Garlic & Thyme Roasted Chicken Breast £17.95

Potato terrine, carrot, sprouting broccoli,
black garlic sauce GF D, SD 914 Kcal

Duo of Lamb £24.50

Pulled & rolled lamb shoulder, mini shepherd's pie,
roasted carrots & turnips, mint gravy
G, D, CE, SD, S 1273 Kcal

Pan Fried Hake Fillet £22.95

Chilli & lime crab cakes, watercress & dill salad,
lemon beurre blanc, crispy kale
G, C, F, D, SD, E 1560 Kcal

EVERYDAY STAPLES

Fish & Chips £18.95

Chef's secret recipe battered fish, hand cut chips,
mushy peas or garden peas, tartare sauce,
lemon wedge GF F, E, MU, SD, S 1011 Kcal

6oz Beef Burger £18.25

Beef brisket, Monterey Jack cheese, crispy onion,
skin-on skinny fries, salad G, D, E, MU, SD 1195 Kcal

Spicy Butter Bean Pie £17.95

Hand cut chips, seasonal vegetables,
gravy VE G, CE 1451 Kcal

Pie of the Day £18.25

Seasonal green vegetables, stock gravy,
hand cut chips or mashed potato
ASK FOR ALLERGENS & CALORIES

Braised & Pressed Pork Belly £18.95

Black pudding & sausage croquettes,
burnt apple purée, potato terrine, savoy cabbage
G, S, E, D, CE, SD 1595 Kcal

Garlic & Watercress Chicken Kyiv £16.95

Sweet potato fries, honey & mustard dressed salad,
garlic mayonnaise dip G, D, E, MU, SD 1085 Kcal

Fisherman's Pie £19.25

Potato & leek rösti, seasonal green vegetables
F, MO, C, G, D, E, SD 628 Kcal

Pulled Beef Brisket & Button Mushroom Stroganoff £15.95

Steamed rice, Parmesan shavings
GF D, CE, MU, SD 657 Kcal

FROM THE GRILL

All served with confit tomato, roasted mushroom, onion rings, house salad, hand cut chips or potato terrine

8oz Rump Steak £23.95

GF D, MU, SD 1257 Kcal

Bacon Loin & Black Pudding £21.95

G, D, MU, SD 1028 Kcal

Pan Fried Hake Fillet £19.95

GF D, MU, SD 1006 Kcal

Roasted Chicken Breast £19.25

GF D, MU, SD 908 Kcal

Add a flavoured butter with our compliments: garlic & thyme butter, pink peppercorn butter, wild mushroom & pepper butter D 139 Kcal

Add a sauce: peppercorn sauce, blue cheese sauce, meaty gravy £3.95 MU, SD, CE, D 475 Kcal

LIGHT & HEALTHY

Jungle Curry £14.95

Roasted butternut squash,
oyster mushrooms, baby corn,
pumpkin seeds, charred lime,
coriander rice VE, GF 259 Kcal

Tagliatelle Carbonara £14.25

Parmesan shavings E, D, G 612 Kcal

Basil Pesto Pasta £11.95

Garden greens, crushed cashew nuts
VE G, N 704 Kcal

Goat's Cheese & Beetroot Salad £14.95

Crispy goat's cheese pearls,
pickled candy beetroot,
whipped goat's cheese,
toasted pine nuts V G, E, D 674 Kcal

Add grilled chicken breast to any dish £3.95 190 kcal

SIDES

Hand Cut Chips £3.95 VE SD 474 Kcal

Skin-on Skinny Fries £3.95 V SD 391 Kcal

Cheesy Potato Skins £4.95 SD, D 845 Kcal

Onion Rings £3.95 VE, GF SD 306 Kcal

Garlic Bread £3.95 VE G 435 Kcal

Seasonal Green Vegetables £3.95

VE, GF 95 Kcal

Honey & Mustard House Salad £3.95

V MU, SD 93 Kcal

Sweet Potato Fries £4.25 VE SD 388 Kcal

Mac & Cheese £4.95 V G, D 463 Kcal



Invisible Chips £2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk



DESSERTS

Sticky Toffee Pudding £6.95

Butterscotch sauce, clotted cream ice cream
V G, E, D 733 Kcal

Chef's Cheesecake of the Day £7.95

ASK FOR ALLERGENS & CALORIES

Lemon & Passion Fruit Tart £8.50

Raspberry textures V G, E, D 219 Kcal

White Chocolate Crème Brûlée £7.95

Oat crumb topping, berry compote
V, GF D, E, S 537 Kcal

Triple Chocolate Brownie £8.25

Chocoholic ice cream, dark chocolate shards,
vanilla whipped cream V D, E, G, S 1358 Kcal

Apple & Cinnamon Crumble £8.25

Oat crumble, custard or ice cream
VE, GF S 957 Kcal

Sticky Toffee Sundae £7.95

Butterscotch sauce, clotted cream ice cream,
whipped cream V G, D, E 738 Kcal

Shepherd's Purse Cheeseboard £14.75

Chutney, celery, crackers
GF ON REQUEST G, D, SD, S, CE, SE 693 Kcal



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Luke and his team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish /
P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.



PART OF THE COACHING INN GROUP LTD