

SMALL PLATES

CHICKEN BALLS GFI £6.00

With a chilli honey glaze.

HOISIN PORK BELLY BITES £6.75

With cucumber ribbons.

LAMB KOFTA GFI £7.50

Served on a flatbread with mint yoghurt.

DIRTY FRIES GFI £6.50

Pub style fries topped with mature cheddar, BBQ sauce and bacon.

CHEDDAR AND BACON BITES GFI £5.50

Deep fried mash potato bites with cheddar and bacon. With a chilli honey glaze

STARTERS

KING PRAWNS GFI £9.50

With garlic and chilli butter glaze. Served with garlic bread

TOMATO AND BASIL SOUP GFI VEA £6.00

Served with a bread roll. Can be vegan on request.

SLOW ROASTED TOMATO, WILD VA £10.20

GARLIC AND BURRATA RAVIOLI

Finished in homemade chimichurri

SHARE

ROSEMARY INFUSED CAMEMBERT £15.50

Served with red onion chutney GFI VA and baked baguette

SIDES

Homemade chips £4.00 GFI VEA

Pub style fries £4.50 GFI VEA

Add cheese £1.00

Add rosemary salt £1.00

Add chip shop curry sauce £1.00

VA

Garlic bread £3.50

Add cheese £1.00

Gratin Dauphinoise potatoes £4.50

Glazed carrot, pan roasted cabbage VEA GFI and sesame seeds £4.00

Homemade gravy £3.00

KITCHEN

PLEASE ORDER AT THE MAIN BAR OR VIA
THE QR CODE ON THE TABLE

MAINS

SHEPHERDS PIE GFI £15.00

Served with glazed carrot & pan roasted cabbage with sesame seeds

FISH PIE GFI £15.00

King prawn and cod in a white wine sauce. Finished with mash potato and mature cheddar

HANDCRAFTED STEAK AND ALE PIE £16.50

Slow cooked steak with tiger ale. Served with mash potatoes, mushy peas and gravy

HANDCRAFTED CHICKEN AND BACON PIE £15.00

Served with mash potatoes, mushy peas and gravy

VEA PUKKA MINCED STEAK AND ONION VEGAN PIE £13.50

Served with homemade chips, mushy peas and vegan gravy

BEEF AND RED WINE CASSEROLE GFI £15.00

Slow roasted beef and red wine winter casserole with baked baguette

VEA SLOW ROASTED MEDITERRANEAN CASSEROLE £13.50

GFI Tomato, chickpeas, courgette and aubergine served with baked baguette

CHICKEN AND BACON TAGLIATELLE £14.50

Mature cheddar, chicken and bacon sauce. Served with garlic bread.

FISH AND CHIPS GFI £15.00

Served with mushy peas

BELLY PORK GFI £17.00

With wholegrain mash potatoes, honey glazed carrot, pan roasted cabbage and sesame seeds. Served with honey and thyme jus.

MIXED GRILL £23.50

Steak, pork chop, gammon, lamb chop, black pudding, sausages. Served with egg, homemade chips and peas.

80Z HEART OF RUMP GFI £21.50

Served with egg, homemade chips and peas

LAMB RUMP GFI £24.00

Served with dauphinoise potatoes, buttered spinach and red wine jus

BURGERS

BEEF BURGER GFI £15.00

Homemade lightly spiced beef burger with burger relish, baby gem and cheddar cheese. Served with fries and slaw

CHICKEN BURGER GFI £15.00

Crispy chicken breast burger, with smoked garlic mayonnaise, baby gem and cheddar. With fries and slaw.

QUORN BURGER GFI VEA £15.00

Served on a vegan bun with baby gem and plant based garlic aioli, with fries

PUDDINGS

TOFFEE AND APPLE CRUMBLE VA £7.00

Served with custard

BISCOFF COOKIE DOUGH VA £7.00

Warm milk chocolate cookie dough, served with biscoff sauce and vanilla ice cream

STICKY TOFFEE PUDDING VA £7.25

Served with custard

VEGAN CARROT CAKE VEA £5.50

SYRUP SPONGE PUDDING GFI VA £7.25

Served with custard

SHARER GIANT PROFITEROLE STACK VA £11.00

Giant profiterole topped with salted caramel cheesecake and honeycomb ice cream.

3 SCOOP ICE CREAM OR SORBET GFI £6.00

Vanilla, chocolate chunk, strawberry and cream, VA honeycomb, Sicilian lemon sorbet, mango sorbet

Aside from the Quorn and Pukka all our food in Coach kitchen is homemade. Our kitchen team season the food prior to it leaving the kitchen so we recommend you try your dish before seasoning yourself.

We're a small family run business and you are our reason for being here. So if we get it wrong please tell us, but if we get it right please tell TripAdvisor or Google. We have a fair tipping policy, 100% of tips go to our team.

VA- Vegetarian/ Vegetarian Adaptable, VEA- Vegan/ Vegan Adaptable, GFI- Can be made with 'gluten free' ingredients
All of our food is ethically sourced & always British farm assured produce when in season. We only work with suppliers with a holistic approach to CSR. We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen this data can change daily, so if you have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free.