

SMALL PLATES

CHICKEN BALLS GFI	£6.00
With a chilli honey glaze.	
HOISIN PORK BELLY BITES GFI	£6.75
With cucumber ribbons.	
LAMB KOFTA GFI	£7.50
Served on a flatbread with mint yoghurt.	

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 GARLIC AND BURRATA RAVIOLI VA	£10.20
Finished in homemade chimichurri	
SHARE ROSEMARY INFUSED CAMEMBERT	£15.50
Served with red onion chutney GFI VA and baked baguette	

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	

SUNDAY

MAINS

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	
GFI BEEF AND RED WINE CASSEROLE	£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	
GFI FISH AND CHIPS	£15.00
Served with mushy peas	

ROAST

All our roasts are served with goose fat roasties, mash, Yorkshire pudding, sage and onion stuffing, vegetables and are topped with proper gravy. Our roasts can be made gluten free.

12 HOUR SLOW ROASTED BEEF	£18.00
PORK LOIN	£17.00
CHEF'S CHOICE- ASK YOUR SERVER	
ALL THREE- ASK YOUR SERVER	

Gratin Dauphinoise potatoes £4.50
Glazed carrot, pan roasted cabbage and sesame seeds £4.00
Homemade gravy £3.00

Cauliflower cheese £4.50

Creamed leeks £4.00

Pigs in blankets £4.00

3 Sunday sides for £10

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

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.