Main Menu

Please place your order at the bar. We keep it simple in Coach Kitchen, lovingly made home cooked and fresh food. Make sure to check out our specials and deli counter too.

£5- perfect for a starter or small plate

Chicken wings
In a spiced buffalo sauce

Snack plate VEA
Homemade onion bhaji and samosas served with mango chutney

Dirty fries GFA
Fries, mature cheddar, house of lords BBQ sauce and crispy bacon

Cheeky fries V GFA
Fries, mature cheddar, vegetarian spicy chilli and spring onions

Onion rings VEA GFA
House of lords BBQ sauce

£10- main meal size

Sausage and Mash VEA GFA
Butchers sausages, mashed potato or chips, seasonal vegetables with proper onion gravy

Coach Steak and Ale Pie V
Our famous pie, mashed potato or chips, seasonal vegetables with proper gravy

Scampi
Chips, tartare sauce, lemon and mushy or garden peas

Spicy vegetarian chilli V GFA
With rice and avocado

Lasagne
With garlic bread, side salad

£15- fancy main meal size

Horseshoe gammon steak GFA
Egg, chips and garden peas

Coach beef burger GFA
With baby gem, Coach burger sauce, tomato and pickled pink onion, served with chips, slaw and onion rings

Fish and Chips GFA
Battered cod, with mushy or garden peas

Vegan Lasagne VEA
Vegetables in a tomato sauce between vegan pasta sheets with a herb infused crumb. Olive Bread

Jacket potato

Available until 4pm

Jacket with cheese and side salad £6.00 V

Jacket with vegan cheese and side salad £7.00 VEA

+ Tuna Mayo £3.00
+ Beans £3.00
+ Crispy smoked bacon £3.00
+Spicy vegetarian chilli £3.50
+ Coleslaw £3.00
Ask if you'd like to add crispy onions

Pudding

Chefs crumble £6.00 V
Cream, custard or ice cream

Syrup Sponge pudding £6.00 V
Cream, custard or ice cream

Sticky toffee pudding £6.00 VEA GFA

Chefs cheesecake £6.50

3 scoop ice cream or sorbet £6.00 VEA
Strawberry, chocolate, vanilla or lemon

V- Vegetarian Adaptable, VEA- Vegan Adaptable, GFA- 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.