

EVENING MENU

SMALL PLATES

Warm Mixed Olives £5.45

VE, GF 261 Kcal

Artisan Bread Board £7.95

Olive oil, balsamic G, SE, SD, D 957 Kcal

Classic Scotch Egg £7.95

Red pepper ketchup G, D, SD, E 472 Kcal

Zucchini Fritters £6.25

Aged chilli aioli VE G, MU, SD 249 Kcal

Piri Piri Houmous £7.50

Toasted bread GF ON REQUEST

G, N, SE, SD 436 Kcal

Chalk Stream Trout Rilletes £9.95

Caper raisin purée, croutons, micro herbs

GF ON REQUEST G, F, D, SE 371 Kcal

Chicken & Ham Hock Terrine £7.95

Toasted ciabatta, piccalilli, watercress salad

GF ON REQUEST G, E, MU, SE 399 Kcal

Pigs In Blankets & Stuffing Balls £6.45

G, D, SD, S 595 Kcal

Soup of the Day £7.75

ASK FOR ALLERGENS & CALORIES

Salt & Pepper Squid £9.25

Dressed leaves, roasted pepper, chorizo, dressing

G, MO, S, E, MU, SE 681 Kcal

SEASONAL MAINS

Chicken Supreme £17.95

Boulangère potatoes, tenderstem broccoli, tarragon cream GF D 907 Kcal

Slow Cooked Lamb Shank £22.95

Red wine sauce, mash potatoes, peas

GF D, SD, S 1178 Kcal

Seafood Linguine £16.95

Creamy white wine sauce, olive oil drizzle

C, G, D, F, S, SD 910 Kcal

SIGNATURE KEBABS

Tandoori Chicken Hanging Kebab £16.95

Flatbread, couscous G, S, D 625 Kcal

Prawn & Chorizo Hanging Kebab £18.95

Flatbread, couscous G, C, D, SD 739 Kcal

EVERYDAY STAPLES

Fish & Chips £17.95

Chef's secret receipt beer battered fish, fat cut chips, mushy peas, tartare sauce

GF F, SD, S, E 1387 Kcal

Thai Green

Chicken Curry £16.95

Jasmine rice GF D, E, S, CE 832 Kcal

Hake Fillet in

Chicken Butter Sauce £19.95

Coconut rice, sugar snap peas

GF F, D 791 Kcal

Gnocchi alla Sorrentina £14.95

Pomodoro sauce, cherry tomatoes, Buffalo Mozzarella V, VE ON REQUEST G, D 601 Kcal

Slow Cooked Beef Bourguignon £16.95

Mashed potatoes GF CE 497 Kcal

Chef's Pie of the Day £16.95

Creamed potatoes or fat cut chips, seasonal vegetables, pan gravy

ASK FOR ALLERGENS AND CALORIES

FROM THE GRILL

Cheese & Bacon Burger £16.95

Beef patty, grilled cheese & bacon, brioche, slaw, skin-on fries

G, S, E, D, MU, SD 1072 Kcal

10oz Gammon Steak £17.95

Pineapple & fried hen's egg, onion rings, tomato & red onion salad, fat cut chips

GF ON REQUEST G, E 912 Kcal

Steak Frites £18.95

8oz flat iron steak, skin-on fries, tomato & red onion salad, peppercorn sauce SD, D 812 Kcal

Grilled Moving Mountains Burger £15.95

Brioche bun, vegan cheese, lettuce, tomato, skin-on fries VE G, S 1049 Kcal

8oz Sirloin Steak £28.95

Tomato & red onion salad, fat cut chips, peppercorn sauce GF D, MU 860 Kcal

LIGHT & HEALTHY

Super Salad £13.95

Avocado, tenderstem broccoli, tomato, beetroot, toasted pine nuts VE SD, MU 330 Kcal

Add a grilled chicken breast £3.95 190 Kcal

Grilled King Prawns £14.95

Mixed leaf salad, tomatoes, Feta cheese

GF C D, MU, SD 410 Kcal

Add a grilled chicken breast £3.95 190 Kcal

SIDES

Fat Cut Chips £4.45 GF SD 331 Kcal

Skin-on Fries £4.45 VE, GF 581 Kcal

Onion Rings £4.45 VE G, SD 309 Kcal

Buttered Seasonal Vegetables £4.45

VE ON REQUEST, GF D 175 Kcal

House Salad £4.45 VE, GF SD 86 Kcal

Buttered Baby Potatoes £4.45 V D 85 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, vanilla ice cream

GF ON REQUEST G, E, D 857 Kcal

Caramel Apple Tart £8.95

Clotted cream, apple gel, caramel drizzle

GF D, E 471 Kcal

Chocolate & Cherry Cheesecake £8.95

VE, GF S 162 Kcal

Berry & Apple Crumble £7.45

Custard G, D, SD 466 Kcal

Vanilla Panna Cotta £7.25

Salted caramel, honeycomb, chocolate shards

V, GF D, S 720 Kcal

Chocolate Sundae £8.95

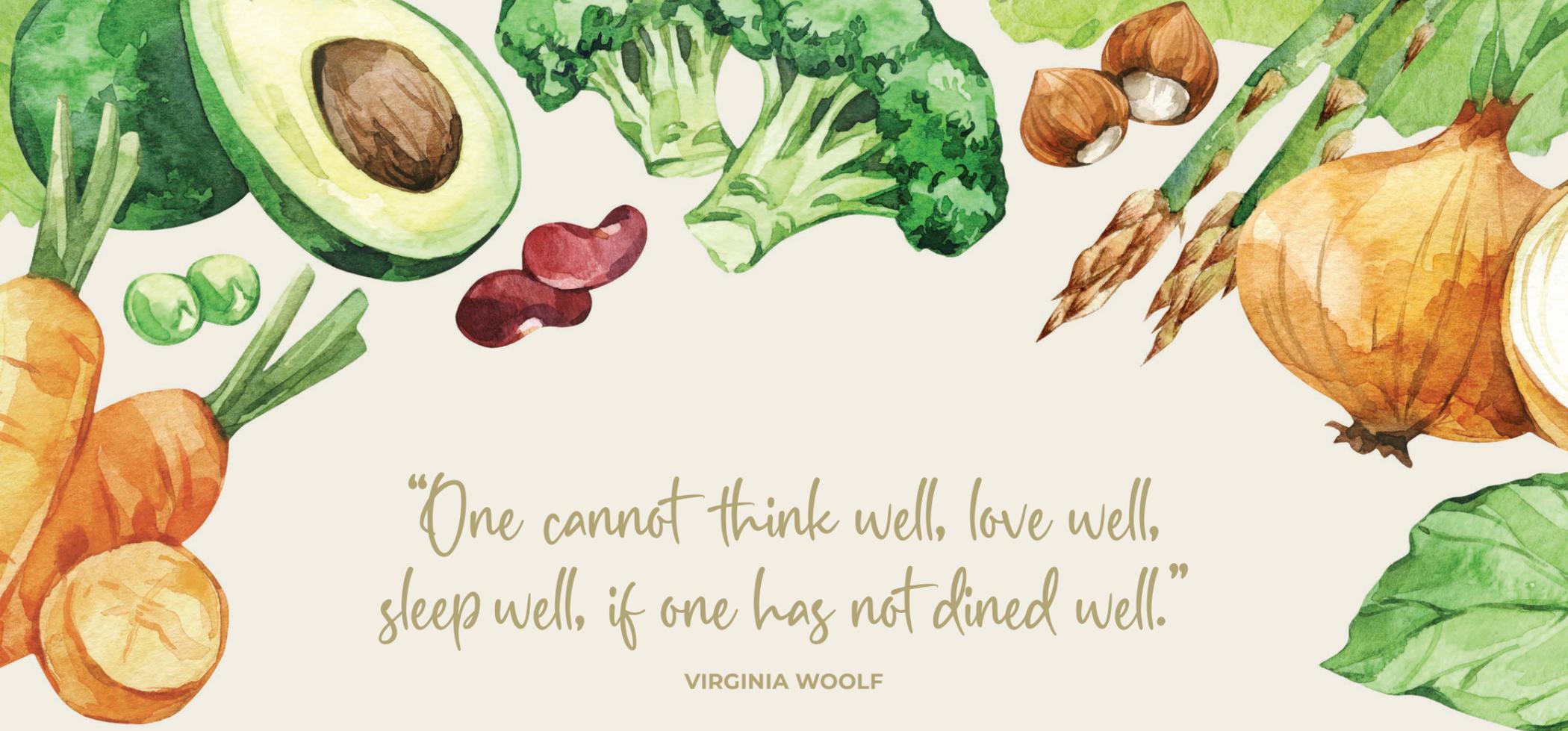
Chocolate salted mousse, Chantilly cream, chocolate sauce, brownie pieces, chocolate shards

GF D, E 437 Kcal

Chef's Cheeseboard £10.95

Celery, grapes, chutney, crackers

D, G, S, E, N 929 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 Deepak 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

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