

# EVENING MENU

## GRAZING & SHARING

### Smoked Salmon & Pea Bonbons £6.95

Paprika & lemon aioli  
G, F, S, D, CE, MU 758 Kcal

### Courgette Fritters £6.45

Chip shop curry sauce  
VE CE, MU, SD 191 Kcal

### Wild Mushroom Arancini £6.25

Romesco houmous, baby watercress  
VE G, N, CE, SD, SE 183 Kcal

### Artisan Bread Selection £6.95

Olives, oil, balsamic vinegar  
V, VE ON REQUEST G, D, SD 1493 Kcal

### Classic Houmous £6.45

Olive oil, paprika, toasted flatbread  
VE, GF ON REQUEST G, S, SE, SD 422 Kcal

### Sweet Potato Falafel £6.45

Coconut & cucumber raita  
VE S 149 Kcal

### Duck Leg Croquette £6.95

Fig & blackberry compote  
G, SD 638 Kcal

### Local Cheese Ploughman's £6.95

Crusty bread, pickles  
V G, D, SE, SD 558 Kcal

## STARTERS

### Chef's Soup of the Day £7.25

Warm bread VE, GF ON REQUEST  
ASK FOR ALLERGENS & CALORIES

### Venison Kofta Scotch Egg £7.95

Blackberry & fig compôte  
G, S, E, D, SD 442 Kcal

### King Prawn & Smoked Salmon Mousse £9.95

Coral crisp, marie rose sauce  
G, C, F, E, D, CE, MU 418 Kcal

### Grilled Marinated Artichoke Salad £7.95

Chickpea purée, olive soil, pomegranate molasses  
VE G, N, SE, SD 246 Kcal

### Goat's Cheese Bruschetta £7.95

Peperonata, rolled goat's cheese, basil pesto V G, D, SE, SD 1125 Kcal

### Chicken Liver Parfait £8.95

Caramelised pear, blackberry, toasted sourdough G, S, D, SD 496 Kcal

## SEASONAL MAINS

### Grilled Chalk Stream Trout £21.95

Lemon & herb couscous, grilled artichoke, charred tenderstem, sauce vierge  
G, S, CE, F 759 Kcal

### Roast Butternut Squash Risotto £14.95

Nut free pesto, candied pumpkin seeds  
V, VE ON REQUEST G, D, SD 645 Kcal

### Chicken Supreme £18.95

Potato terrine, creamed corn, hispi cabbage, tarragon cream GF D, CE, SD, MU 936 Kcal

### Confit Duck Leg £24.95

Braised puy lentils, sautéed savoy cabbage, pancetta lardons, red wine jus  
G, CE, SD 961 Kcal

### Pumpkin Ravioli £15.95

Romesco sauce, rainbow chard salad  
V G, N, E, D, SD, MU 873 Kcal

### Braised Beef Cheek £19.95

Roasted roots, pomme purée, red wine & oyster mushroom sauce  
CE, MU, SD, D 859 Kcal

## EVERYDAY STAPLES

### Pie of the Day £17.95

Fat cut chips or mash potatoes, buttered seasonal vegetables, pan gravy  
ASK FOR ALLERGENS & CALORIES

### Fish & Chips £15.95/£18.95

Chef's secret batter, fat cut chips, mushy peas, tartare sauce  
GF F, E, MU, SD 954 Kcal/1104 Kcal

### Pan Fried Lamb's Liver £16.95

Wholegrain mustard mash, greens, rich gravy, crispy onions GF ON REQUEST  
G, D, CE, MU, SD 923 Kcal

### Coachman's Chicken £17.95

BBQ glazed chicken supreme stuffed with smoked Cheddar cheese, wrapped in smoked bacon, fat cut chips, coleslaw GF E, D, MU 1033 Kcal

### Mince & Rosemary Dumplings £16.95

Rich beef ragu, rosemary dumplings, buttered seasonal greens  
G, D, SD 431 Kcal

### Wild Mushroom Bourguignon £17.45

Sweet potato wedges, green vegetables, crispy onions VE G, S, SD 551 Kcal

## FROM THE GRILL

### Cheese & Bacon Burger £18.95

Beef patty, grilled cheese & bacon, brioche bun, slaw, skin-on skinny fries  
G, S, E, D, MU 1015 Kcal

### 8oz Sirloin Steak £28.95

Grilled tomato, garlic mushroom, fat cut chips, watercress salad GF SD, MU 1026 Kcal  
Add a peppercorn or blue cheese sauce £2.95  
SD, MU, D 456 Kcal

### Courgette Bhaji Burger £16.95

Brioche bun, coconut raita, skin-on skinny fries  
VE G, N, S, MU, SE, SD 892 Kcal

## LIGHT & HEALTHY

### Classic Caesar Salad £14.95

Anchovies, baby gem, bacon lardons, croutons, caesar dressing GF ON REQUEST G, F, E, D, SE, SD 818Kcal  
Add grilled chicken breast £3.95 190 kcal

### Falafel Salad £13.95

Sweet potato purée, falafel, dressed leaves, tenderstem broccoli, candied pumpkin seeds  
VE, GF D, MU 252 Kcal

### Warm Beetroot Salad £13.95

Couscous, pickled golden beetroot, pomegranate molasses, charred chicory  
VE G, SD, S, MU 338 Kcal

## SIDES

### Fat Cut Chips £4.50 V SD 474 Kcal

### Skin-on Skinny Fries £4.50 V SD 499 Kcal

### Sweet Potato Fries £4.50 V G 237 Kcal

### Onion Rings £4.95 V, VE ON REQUEST, GF SD 478 Kcal

### Buttered Baby Potatoes £4.95

V, VE ON REQUEST D 301 Kcal

### Seasonal Vegetables £4.50

V, VE ON REQUEST D 61 Kcal

### Garlic Ciabatta £4.95 V G, D 396 Kcal

Add cheese £1.50 D 203 Kcal

### House Salad £4.50 V MU, SD 476 Kcal

### Maple Roasted Roots £4.50 V 182 Kcal



### Hospitality Action 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](http://hospitalityaction.org.uk)





“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.

**Our kitchen 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

RAB