

BRUNCH AND SANDWICHES

Cream of tomato soup, farmhouse bread 6	Chilli & lime Brixham crab cake, brown crab mayo, mixed leaves 7.5 (gf)	Mature cheddar & Hepburns farm ham, tomato & chutney, white or brown 6.5
Rosemary & thyme roasted vegetable tart, crisp leaves & house dressing (v) 8	Smashed avocado, tomato & goats cheese, poached egg on toasted campaillou bread 8.5	Fried whitebait, tartare sauce leaves & buttermilk dressing 7.5
Smoked haddock & mature cheese gratin, toasted baguette 7	Chicken liver parfait, tomato & red pepper chutney, toasted brioche 7.5	Vegan Viennese sausages, lettuce & aioli wrapped in piadina wrap (vg) 7

SHARERS

Garlic studded baked Somerset camembert, toasted sourdough 14	
Vegan platter: Chilli marinated Halloumi, chargrilled vegetables, Heirloom tomatoes, red onion & basil oil, Kalamata olives, piadina chips, Humous & garlic mayo (vg) 14.5	Coach & Horses bar platter: Barbecue chicken wings, sausage roll, honey & mustard glazed mini sausages, lamb mince skewers, piadina chips, cucumber, mint & yogurt dip 16.5

MAINS

Coach & Horses burger; cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14.5	Chargrilled milk-fed lamb leg chop, roasted potato, parsnip puree, heritage golden carrots, ale gravy 18	Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 15.5
Chicken ham & leek pie sautéed Kent scraper potatoes, savoy cabbage Youngs Original ale gravy 17	Chargrilled Aberdeen Angus 8 oz flat iron steak, triple cooked chips, flat mushroom & peppercorn sauce 18	Veggie burger; Baked vegan halloumi patty, iceberg, portabella mushroom, aioli, fries (v) 14
Root vegetable pie, savoy cabbage & sautéed Kent scraper potatoes, vegetable gravy (v) 14	Chargrilled 8oz Aberdeen Angus sirloin steak, triple cooked chips, flat mushroom & peppercorn sauce 28	Wild mushrooms bourguignon & mash (vg) 15.5
Cumberland sausages, mash, savoy cabbage, crispy shallots & gravy 13.5		Caesar Salad; romaine lettuce, croutons, mustard, anchovy & lemon dressing, parmesan 8 (v) add grilled chicken 3

SIDES

Garlic buttered runner beans 4	Youngs ale battered onion rings & house sauce 4	Mac & cheese 5
Buttered savoy cabbage 4		Skinny fries / Triple cooked chips 4

PUDDINGS

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.



We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%



COACH AND HORSES HOTEL

Chocolate fudge cake, chantilly cream 6

Deconstructed peach crumble 6

Eton Mess 6

Three English Cheeses

Black sticks Blue, Quicke's cheddar, Cornish Brie with seeded
crackers, grapes, celery & chutney 10

Three scoops of Jude's dairy ice cream,
vanilla, raspberry ripple, strawberry, salted caramel,
chocolate or lemon, mango, raspberry sorbet 4

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