

STARTERS

Marinated Kalamata olives & vegan feta cheese 6

Artisan bread selection, olive oil & balsamic vinegar (v) 4

Leek & Potato soup
bloomer bread (v) 7

Chili & lime crab cake, brown crab mayonnaise, leaves 6.5

Smoked haddock & cheese gratin, toasted baguette 7

Rosemary & thyme roasted vegetable tart, crisp leaves & house dressing (v) 8

Chicken liver parfait, toasted brioche, leaf salad 7.5

SHARE

Garlic studded baked Somerset camembert, toasted sourdough 14

MAINS

SKIPPERS CATCH

Haddock & cod fish pie, buttered greens 15.5

Coach & Horses burger; cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14.5

Chicken ham & leek pie sautéed Kent scraper potatoes, savoy cabbage Youngs Original ale gravy 17

Root vegetable pie, savoy cabbage & sautéed Kent scraper potatoes, vegetable gravy (v) 14

Cumberland sausages, mash, savoy cabbage, crispy shallots & gravy 13.5

Chargrilled & barbecue glazed ½ chicken, chunky chips & slaw 16

Chargrilled milk-fed lamb leg chop, roasted potato, parsnip puree, heritage golden carrots, ale gravy 18

Chargrilled Aberdeen Angus 8 oz flat iron steak, chunky chips, flat mushroom & peppercorn sauce 18

Chargrilled 8oz Aberdeen Angus sirloin steak, chunky chips, flat mushroom & peppercorn sauce 28

Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 15.5

Veggie burger; Baked vegan halloumi patty, iceberg, portabella mushroom, aioli, fries (v) 14

Caesar Salad; romaine lettuce, croutons, mustard, anchovy & lemon dressing, parmesan 8 (v) add grilled chicken 3

Wild mushrooms bourguignon & mash (vg) 15.

SIDES

Garlic buttered runner beans 4

Buttered savoy cabbage 4

Youngs ale battered onion rings & house sauce 4

Vegan slaw 3

Mac & cheese 5

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

Eton mess 6

Chocolate fudge cake, Chantilly cream 6


Deconstructed peach crumble 6

Three English Cheeses

Blue Monday, 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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