

## BRUNCH

|   |    |                            |
|---|----|----------------------------|
| <b>CHEESE ON TOAST</b>  VA GFA DFA  | £9 | <b>SERVED</b><br>12-2.30PM |
| Brie, caramelised onions, grilled rump steak and rocket on toasted sourdough                                  |    |                            |
| <b>BAKED CHORIZO EGGS</b>  GFA DFA  | £9 |                            |
| Wood-fired peppers, white beans, Spanish chorizo, tomatoes and a hen's egg with toasted sourdough             |    |                            |
| <b>BAKED PUMPKIN HASH</b>  V GFA  | £6 |                            |
| Pumpkin, kale, Puy lentils, roasted onions and potato with pesto and a baked hen's egg with toasted sourdough |    |                            |
| <b>KILN-ROASTED SALMON</b>  VA GFA DF VEA   | £9 |                            |
| Crushed avocado and poached hen's eggs with flaked salmon on toasted sourdough                                |    |                            |
| <b>BANANA BUCKWHEAT PANCAKES</b>  V GF DFA VEA  | £5 |                            |
| with maple ice cream and caramelised pecans   |    |                            |
| <b>BRUNCH CIABATTA</b>  VA GFA DFA  | £8 |                            |
| Smoked back bacon, Lincolnshire sausage, roasted flat mushroom and hen's egg ciabatta with hash browns        |    |                            |

## SANDWICHES

Choice of white or granary bread or tortilla wrap  
Choice of Coach chips, sweet potato fries or leaf salad

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|---|----|----------------------------|
| <b>ROAST TOPSIDE OF BEEF</b>  GFA DFA                                       | £8 | <b>SERVED</b><br>12-2.30PM |
| with caramelised onions, tomato, gherkin, rocket and horseradish mayonnaise |    |                            |
| <b>SMOKED SALMON</b>  GFA DFA   | £8 |                            |
| with avocado, cucumber and rocket   |    |                            |
| <b>HONEY-ROAST GAMMON</b>  GFA  | £8 |                            |
| with mixed leaves, house slaw and mustard mayonnaise                        |    |                            |
| <b>GRILLED HALLOUMI</b>  V GFA DFA VEA                                      | £8 |                            |
| with roasted red pepper hummus, roasted flat mushroom and rocket            |    |                            |
| <b>TOASTED COACH CLUB</b>  GFA DFA  | £8 |                            |
| Rotisserie chicken, smoked bacon, lettuce, avocado, tomato and mayonnaise   |    |                            |

## SNACKS

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|---|----|-------------------------|
| <b>MARINATED GREEK OLIVES</b>  V GF DF VE   | £4 | <b>SERVED</b><br>12-9PM |
| <b>ROASTED SPANISH CHORIZO</b>  | £6 |                         |
| <b>PORK BELLY FRITTER</b>  DFA <br>Panko-crusted pork belly, parsnip puree, apple and pig skin 'quaver' | £6 |                         |
| <b>HUMMUS AND PITTA</b>  V DF VE GFA <br>Wood-fired red pepper hummus with toasted pitta bread          | £4 |                         |
| <b>SQUID</b>  DFA <br>Salt and chilli squids with garlic mayonnaise                                     | £6 |                         |
| <b>HALLOUMI</b>  V GF <br>Grilled halloumi with tomato and chilli chutney                               | £5 |                         |

## STARTERS

|   |    |                                     |
|---|----|-------------------------------------|
| <b>DUCK SCOTCH EGG</b>  DFA <br>Confit shredded duck leg, soft-boiled duck egg, Jerusalem artichoke puree and kale                | £9 | <b>SERVED</b><br>12-2.30PM<br>6-9PM |
| <b>WILD MUSHROOM ARANCINI</b>  V <br>with pickled enoki mushrooms, spinach puree and Parmesan tuile                               | £7 |                                     |
| <b>DUO OF SMOKED SALMON</b>  GFA DFA <br>Kiln-roasted salmon and salmon bonbon, pickled cucumber, avocado puree and radish        | £8 |                                     |
| <b>COD FRITTER</b>  GFA <br>Potato, clam and pancetta chowder, cod cheek fritter and crispy leek tops                             | £9 |                                     |
| <b>HOUSE SOUP</b>  V GFA <br>Fresh soup made in-house and served with wholemeal bread<br><i>Ask us what flavour we have today</i> | £6 |                                     |
| <b>'FULL ENGLISH'</b>  GF DF <br>Pressed ham, confit egg yolk, pickled mushrooms, rösti and tomatoes                              | £8 |                                     |

## SALADS

|  |     |                                     |
|--|-----|-------------------------------------|
| <b>MEDITERRANEAN SALAD</b>  DF VA GFA VEA <br>Chicken, chorizo, olives, wood-roasted peppers, marinated tomatoes and mixed leaves with croutons and house dressing | £15 | <b>SERVED</b><br>12-2.30PM<br>6-9PM |
| <b>SALMON SALAD</b>  GF DF <br>Kiln-roasted salmon, avocado, pickled cucumber, green beans, duck egg and mixed leaves with house dressing                          | £15 |                                     |
| <b>GOAT'S CHEESE SALAD</b>  V DF GFA VEA <br>Kidderton Ash goat's cheese, beetroots, fresh apple, walnuts, rocket, roast onions and croutons                       | £13 |                                     |

## PASTA

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| <b>SEAFOOD LINGUINE</b>  DFA <br>King prawn, cod cheek, clams and squid with garlic, chilli, white wine and Parmesan | £16 | <b>SERVED</b><br>12-2.30PM<br>6-9PM |
| <b>LASAGNE</b>  V <br>Butternut, lentil and kale lasagne with tomato and rocket salad and rocket and walnut pesto    | £14 |                                     |
| <b>BRAISED LAMB RAGU</b>  DFA <br>Shoulder of lamb in red wine tomato ragu with rigatoni pasta                       | £16 |                                     |

## SIDES

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| <b>COACH CHIPS</b>  V DF VEA <br>with garlic mayo        | £4 | <b>SERVED</b><br>12-2.30PM<br>6-9PM |
| <b>SWEET POTATO FRIES</b>  V DF VEA <br>with garlic mayo | £4 |                                     |
| <b>BEER-BATTERED ONIONS</b>  V DF VE                     | £3 |                                     |
| <b>ROASTED ROOTS AND KALE</b>  V GF DFA VEA              | £3 |                                     |
| <b>MIXED LEAF SALAD</b>  V GF DF VE                      | £3 |                                     |

## MAINS

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|---|-----|
| <b>PORK BELLY</b>  GFA  | £18 |
| Braised pork belly, pulled pork shoulder scrumpet with bourbon and apple, parsnips, fondant potato, pig skin 'quaver' and apple and whiskey jus |     |
| <b>COACH PIE</b>  | £15 |
| Chicken and chestnut mushroom pie, Chardonnay and leeks, mashed potato, green beans and pie gravy   |     |
| <b>WELLINGTON</b>  V  | £14 |
| Roasted potato, cauliflower, leek and cheese wellington with roasted roots and kale, mashed potato and red wine gravy                           |     |
| <b>BRAISED BEEF</b>   | £20 |
| Braised feather blade, bourguignon sauce, shallot and wild mushroom tarte tatin, artichoke puree and kale                                       |     |
| <b>RISOTTO</b>  V GF DFA VEA  | £12 |
| Wild mushroom and spinach risotto with white wine and Parmesan  |     |
| <b>FISHCAKE</b>   | £14 |
| Smoked haddock and spring onion fishcake, spinach puree, caramelised leeks and mustard crème fraiche with a poached hen's egg                   |     |
| <b>FISH AND CHIPS</b>  VA GFA DFA VEA   | £13 |
| Beer-battered hake, Coach chips, marrowfat peas and tartare sauce   |     |

SERVED  
12-2.30PM  
6-9PM

## GRILL & BURGERS

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| <b>10oz DRY-AGED RIB-EYE</b>  GF DF  | £24 |
| Coach chips, grilled flat mushroom, tomato and rocket salad<br>Add peppercorn or blue cheese sauce £2  |     |
| <b>8oz DRY-AGED FILLET</b>  GF DF  | £28 |
| Coach chips, grilled flat mushroom, tomato and rocket salad<br>Add peppercorn or blue cheese sauce £2  |     |
| <b>GRILLED FISH</b>  GF DFA  | £16 |
| Whole grilled red gurnard, saffron aioli, Coach chips, tomato and rocket salad   |     |
| <b>COACH BURGER</b>  GFA DFA   | £13 |
| 7oz beef burger, gem lettuce, tomato, gherkin, red onion and mayonnaise in ciabatta with Coach chips<br>Add bacon £1, cheese £1, pulled pork £2              |     |
| <b>BLACK AND BLUE BURGER</b>  GFA DFA  | £15 |
| 7oz beef burger, gem lettuce, tomato, gherkin, red onion, grilled flat mushroom and blue cheese in ciabatta with coach chips<br>Add bacon £1, pulled pork £2 |     |
| <b>CHICKEN BURGER</b>  GFA DFA   | £13 |
| Panko-crust chicken, gem lettuce, red onion, barbecue sauce and mayonnaise in ciabatta with Coach chips<br>Add bacon £1, cheese £1, pulled pork £2           |     |
| <b>'TOFISH' BURGER</b>  V GF DF  | £12 |
| Battered tofu, pulled jackfruit, barbecue sauce, wood-fired peppers, onion and corn, vegan mayonnaise and rocket in ciabatta with Coach chips                |     |

SERVED  
12-2.30PM  
6-9PM

## PUDDINGS

|   |    |  |
|---|----|--|
| <p><b>CUSTARD TART</b>  V <br/>with cinnamon streusel and apple pie sorbet</p>  | £8 | <p><b>SERVED</b><br/>12-2.30PM<br/>6-9PM</p> |
| <p><b>SOUFFLÉ</b>  V GF DFA <br/>Raspberry and pistachio soufflé with raspberry clotted cream ice cream</p>   | £8 |  |
| <p><b>BLACK FOREST SUNDAE</b>  V GF <br/>Chocolate brownie, cherry compote, cherry brandy ice cream, whipped cream and roasted white chocolate</p>  | £7 |  |
| <p><b>STICKY TOFFEE PUDDING</b>  V <br/>with toffee sauce and crème anglaise</p>  | £7 |  |
| <p><b>PETIT FOURS</b>  V VEA <br/>Chocolates handmade locally by Aneesh Popat, chocolatier.<br/>4 flavours: raspberry and rose, passionfruit, caramelised orange, caramel</p>   | £4 |  |
| <p><b>ICE-CREAMS &amp; SORBETS</b><br/>Three scoops – ask us what flavours we have today and choose two<br/>All our ice creams and sorbets are made in-house</p>  | £6 |  |
| <p><b>CHEESE</b><br/>Seasonal cheeseboard, Fudge’s crackers, quince jelly and grapes<br/><i>Dambuster cheddar</i> – a robust and full bodied, creamy mature cheddar<br/><i>Bally Bric</i> – an oakwood smoked, silky, butter-like bric<br/><i>Cashel Blue</i> – a creamy rich texture well marbled with nutty blue moulds</p> | £8 |  |

## SUNDAY ROASTS

|   |     |  |
|---|-----|--|
| <p><b>ROAST BEEF</b>  GFA DFA <br/>Roast topside of beef, goose-fat roasties, honey-roast roots, buttered kale, green beans, Yorkshire pudding and gravy</p>  | £16 | <p><b>SERVED</b><br/>SUNDAY<br/>12-3PM</p> |
| <p><b>ROAST PORK</b>  GFA DFA <br/>Roast rolled pork belly, goose-fat roasties, honey-roast roots, buttered kale, green beans, Yorkshire pudding and gravy</p>  | £15 |  |
| <p><b>ROAST CHICKEN</b>  GFA DFA <br/>Half a roast lemon and thyme free-range chicken with pigs in blankets, goose-fat roasties, honey-roast roots, buttered kale, green beans, Yorkshire pudding and gravy</p> | £16 |  |
| <p><b>VEGETARIAN ROAST</b>  V <br/>Roasted pumpkin, carrot and cashew nut loaf, 'naked' roasties, honey-roast roots, buttered kale, green beans, Yorkshire pudding and veggie gravy</p>                         | £13 |  |