

## BRUNCH

Served Monday – Saturday until 2pm,  
Sunday until 11.45am

### Eggs Benedict £12.95

Poached hen's eggs,  
smoked bacon, hollandaise, toasted  
English muffin G, E, D 591 Kcal

### Eggs Royale £13.95

Poached hen's eggs, smoked salmon,  
hollandaise, toasted English muffin  
GF ON REQUEST G, E, D, F, S 485 Kcal

### Full Royal Breakfast £14.95

Bacon, sausage, egg, mushroom,  
tomato, black pudding, baked beans,  
hash browns G, E, D 1030 Kcal

### Smoked Salmon & Scrambled Egg Bagel £13.95

G, E, D, F, S 719 Kcal

### Bacon & Hen's Egg Bun £9.95

Brioche GF ON REQUEST D, E, G 409 Kcal

### Smashed Avocado £9.95

Poached egg, siracha, toasted sourdough  
V G, E, SE 444 Kcal

### French Toast £9.95

With streaky bacon & maple syrup  
or berry & apple compote G, E, D 451 Kcal

## SIDES

### Chunky Chips £5.25

VE, GF SD 474 Kcal

### Skin-on Fries £5.25

VE, GF 494 Kcal

### Creamed Potato £5.25

V, GF D 347 Kcal

### Onion Rings £5.25

VE, GF SD 498 Kcal

### Side Salad £5.25

VE, GF SD, MU 476 Kcal

### Seasonal Greens £5.25

V, VE ON REQUEST, GF D 228 Kcal

### Garlic Bread £5.25

V G, D, SD 449 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](https://hospitalityaction.org.uk)



## DAYTIME MENU

### SMALL PLATES

#### Chef's Special Scotch Egg £9.95

ASK FOR ALLERGENS & CALORIES

#### Chef's Soup of the Day £8.45

With bread & butter ASK FOR ALLERGENS & CALORIES

#### Artisan Bread with Treacle Butter £6.95

V G, S, D 431 Kcal

#### Ploughman's Mini £9.95

Cheddar, pickles, chutney, sourdough,  
GF ON REQUEST G, D, SE, SD 558 Kcal

#### Gin & Tonic Cured Chalk Stream Trout £11.95

Cucumber salad, burnt lemon  
GF F, SD 277 Kcal

#### Caprese Bruschetta £9.45

Beef tomato, mozzarella, basil oil, garlic on toasted  
sourdough V, GF ON REQUEST G, D, SE 307 Kcal

#### Chargrilled Watermelon £9.45

Herb-marinated feta, mint, balsamic glaze  
V, GF, VE ON REQUEST D, SD 369 Kcal

### SEASONAL MAINS

#### Chicken Supreme £19.95

Corn ketchup, potato rosti, roasted red pepper, chard  
GF M, D, SD 613 Kcal

#### Pappardelle £17.95

Chanterelles, broad beans, pea, ricotta, preserved lemon  
V G, E, D 633 Kcal

#### 8oz Rump Steak £27.95

Hand cut chips, sundried tomato & rocket salad GF SD 776 Kcal  
Why not add a peppercorn or blue cheese sauce? £2.95 SD, MU, D 456 Kcal

#### Smoked Haddock, Crayfish & Chive Fishcakes £19.95

Poached egg, hollandaise, broad bean & peashoot salad  
GF ON REQUEST G, C, F, E, D, MU, SD 983 Kcal

### LUNCHTIME STAPLES

#### Pie of the Day £18.95

Mash or chips, seasonal greens, pan gravy  
ASK FOR ALLERGENS & CALORIES

#### Fish & Chips £15.95 / £19.45

Hand cut chips, mushy peas, tartare sauce,  
lemon GF F, E, SD 843 Kcal / 983 Kcal

#### Onion Bhaji Burger £16.95

Lime pickle, rocket, brioche bun, fries  
V, VE, GF ON REQUEST G, CE 730 Kcal

#### Buttermilk Chicken Burger £17.95

Bang bang sauce, pickled cucumber, brioche bun, fries,  
coleslaw GF ON REQUEST G, D, E, S, SE, SD 786 Kcal

#### Royal Bacon Cheeseburger £18.95

8oz Beef pattie, cheddar cheese,  
streaky bacon, gem lettuce, tomato,  
gherkins, coleslaw, fries  
G, D, SD 1248 Kcal

#### Vegetarian Moussaka £17.95

Feta, tzatziki, pitta bread V G, D, SD 603 Kcal

#### Pan Fried Lamb's Liver & Smoked Bacon £18.75

Mashed potato, pan gravy  
GF ON REQUEST S, E, D, MU, SD 880 Kcal

#### Treacle Cured Pork Tenderloin £20.95

Charred pineapple, fried duck egg,  
hand cut chips GF E, SD 866 Kcal

### LIGHT & HEALTHY

#### Coriander & Garlic Marinated Rump Steak £20.95

Thai spiced cashews, chilli, ginger, garlic and pickled  
cucumber salad GF ON REQUEST G, C, N, S, SE, SD 587 Kcal

#### Risotto Primavera £17.95

Basil pesto, toasted pine nuts  
GF, V, VE ON REQUEST P, N, CE, SD 604 Kcal  
Add a grilled chicken breast £3.95 190 Kcal

### SANDWICHES

#### ARTISAN

Served with a dressed green salad & skin on fries

#### Roast Bap of the Day £13.95

ASK FOR ALLERGENS & CALORIES

#### Fish Finger Bap £12.95

Tartare sauce, rocket  
GF ON REQUEST G, F, S, E, MU, SD 489 Kcal

#### New York Bagel £12.95

Bresaola, gherkins, emmental, American  
mustard, rocket G, E, D MU, SD 659 Kcal

#### Avocado & Sunblushed Tomato £11.95

VE G 130 Kcal

#### CLASSIC

Served on white or wholemeal bloomer with dressed leaves & skin on fries GF ON REQUEST

#### Ham, Lettuce & Tomato £10.95

G, E, MU 743 Kcal

#### Tuna Mayo, Red Onion & Sweetcorn £10.95

G, F, E, D, MU, SD 458 Kcal

#### Egg Mayo & Watercress £10.95

V G, E, MU, SE, SD 528 Kcal

#### Mature Cheddar & Onion Chutney £10.95

V G, D, MU 632 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 James 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.



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