

EVENING MENU

SMALL PLATES

Smoked Salmon Tartare £10.95

Shallots, capers, cucumber, horseradish cream, focaccia bread
G, F, E, D, MU 265 Kcal

Cotswold Blue Cheese Soufflé £11.50

Swiss cheese sauce, apple, fennel & beet salad G, D, E 1391 Kcal

Chef's Soup of the day £8.50

Bread, butter **V, GF ON REQUEST**
ASK FOR ALLERGENS & CALORIES

Nduja Scotch Duck Egg £12.95

Saffron aioli D, E 1190 Kcal

Pan Fried King Scallops £19.50

Truffle & pea purée, red wine roasted chorizo
MO, D, SD 380 Kcal

Antipasti Selection £12.95

Selection of salami, mixed olives, bread G, D, MU 501 Kcal

Deep Fried Brie £9.95

Homemade fruits chutney **V** D, E, SD 567 Kcal

Smoked Ham Hock & Black Pudding Terrine £9.95

Dijonnaise sauce, sourdough G, MU, E 271 Kcal

Mini Mezze Board £9.95

Houmous, tzatziki, Feta salad, pitta, crudités, olives

V, GF ON REQUEST G, D, SE, SD 319 Kcal

Buffalo Mozzarella & Parma Ham £11.50

Honey roasted black fig **V** D 588 Kcal

SEASONAL MAINS

Pan Fried Fillet of Sea Bass £24.95

Vanilla celeriac purée, dauphinoise potatoes, cavolo nero F, D, CE 1235 Kcal

Chicken Supreme £19.95

Truffle mashed potatoes, roasted red pepper, tenderstem broccoli, pan gravy
GF D, SD, MU 630 Kcal

8oz Sirloin Steak £33

Watercress & cherry tomato salad, chunky chips **GF** D 467 Kcal

Add a peppercorn or blue cheese sauce £3.50

SD, MU, D 456 Kcal

Cavolo Nero & Basil Pesto Gnocchi £17.95

Grilled baby courgettes, wild mushrooms
V G, D, E 1531 Kcal

Slow Cooked Pork Belly £22.95

Parsnips & apple purée, fondant potato, crispy sage D, CE 1459 Kcal

EVERYDAY STAPLES

Chef's Pie of the Day £18.95

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

Fish & Chips £15.95 / £19.45

Chunky chips, mushy peas, tartare sauce, lemon **GF** F, MU, E 843 Kcal / 983 Kcal

Maple Glazed

10oz Gammon Steak £20.95

Grilled pineapple, fried duck's egg, chunky chips **GF** E 882 Kcal

Roasted Mediterranean Vegetable Lasagne £17.95

Pitta garlic bread, mixed salad
V G, D, SD 1271 Kcal

Braised Blade of Beef £23.95

Roasted root vegetables, red cabbage, creamy mash D, CE, SD 991 Kcal

Pan Fried Lamb's Livers & Smoked Bacon £18.95

Grapes, tenderstem broccoli, mashed potato D, MU, SD 880 Kcal

FROM THE GRILL

Royal Bacon Cheeseburger £18.95

Sriracha mayonnaise, beef tomato, gem lettuce, coleslaw, skin-on fries G, D, SD, E 1664 Kcal

Falafel Burger £17.95

Beef tomato, gem lettuce, coleslaw, skin-on fries
VE, GF ON REQUEST G 1086 Kcal

Cajun Chicken Burger £18.95

Blue Cheese mayonnaise, gem lettuce, coleslaw, skin-on fries G, D, E, SD 2347 Kcal

LIGHT & HEALTHY

Superfood Salad £17.95

Avocado, tenderstem broccoli, red & white quinoa, roasted vegetables, pumpkin & sunflower seeds
VE, GF 900 Kcal

Roasted Baby Beets & Butternut Squash Risotto £17.95

Ricotta cheese, crispy chickpeas **V, GF** D, SD 719 Kcal

Add a grilled chicken breast £5 190 Kcal

Add grilled Halloumi £5 D 300 Kcal

Coriander & Garlic Marinated 4oz Sirloin Steak £22.95

Red chilli, ginger, garlic, spiced crispy chickpeas, pickled cucumber salad G, C, S, SE, SD 587 Kcal

SIDES

Chunky Chips £5.25

VE, GF SD 474 Kcal

Skin-on Fries £5.25

VE, GF 494 Kcal

Onion Rings £5.25

VE, GF SD 498 Kcal

Tenderstem Broccoli £6.50

Confit red chilli, toasted pine nut **V, GF** 488 Kcal

Side Salad £5.25

VE, GF SD, MU 476 Kcal

New Potatoes £5.50

Butter, chives **V, VE ON REQUEST, GF** D 304 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

DESSERTS

Sticky Toffee & Banana Pudding £9.95

Butterscotch sauce, fresh banana, salted caramel ice cream
V, GF ON REQUEST G, D, SD 1140 Kcal

Queen of Puddings £9.95

Light lemon infused egg custard, raspberry preserve, toasted meringue, pouring cream **V** G, E, D 1127 Kcal

Plum & Marzipan Tarte Tatin £9.95

Vanilla ice cream **V** G, E, D 849 Kcal

Autumn Mess £9.95

Blackberry mousse, cinnamon & white chocolate cream, spiced poached pear, berries, meringue, rosehip syrup **V, GF** E, D 865 Kcal

Warm Basque Cheesecake with Poached Kumquats £9.95

Smoked orange sauce, vanilla ice cream **V** G, E, D 1012 Kcal

Amaretto & Kahlua Liqueur Tiramisu £9.95

Dark chocolate sauce, caramelita ice cream
V G, D, E 1047 Kcal

Sticky Toffee & Banana Ice Cream Sundae £9.95

Baked banana & rum purée, whipped cream
V, GF ON REQUEST G, D, SD, E 571 Kcal

Chef's British Artisan Cheese Board £16.95

British cheese selection, grapes, celery, crackers, date loaf, honey
ASK FOR ALLERGENS & CALORIES



“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.



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