

SMALL PLATES

Soup of the Day £6.95

Warm rustic bread
ASK FOR ALLERGENS & CALORIES

Courgette Fritters £6.45

Pickled onion, lemon aioli **VE** MU, SD 248 Kcal

Katsu Chicken Bites £6.95

Curry sauce G, D, CE 324 Kcal

Crispy Cauliflower Bites £8.45

Asian slaw, teriyaki & peanut sauce
VE G, N, S, P 394 Kcal

Charcoal Crab Croquetas £6.95

Sriracha mayonnaise
G, C, S, E, D, SE 238 Kcal

Smoked Salmon Fishcakes £6.95

Caper aioli G, F, S, E, D, MU 662 Kcal

Chef's Soda Bread & Focaccia £5.95

Treacle butter & oil
V, VE ON REQUEST G, D, SD 1310 Kcal

Grilled Asparagus & Five-Minute Hen's Egg £8.95

French peas & bacon, sourdough toast
G, E, D, CE, SE 484 Kcal

Chef's Classic Scotch Egg £7.95

Caramelised onion brown sauce
G, E, D, SD 802 Kcal

Yorkshire Pudding Bites £6.45

Meat gravy, crispy onions
G, E, D, CE 295 Kcal

SIDES

Fat Cut Chips £4.95

V SD 474 Kcal

Skin-on Skinny Fries £4.95

V SD 499 Kcal

Asparagus & Pea Salad £4.95

V, VE ON REQUEST MU, D 108 Kcal

Spring Greens £4.95

Butter **V, VE ON REQUEST** D 61 Kcal

Onion Rings £4.75

V G, SD 478 Kcal

Garlic Focaccia £4.75

V G, D 554 Kcal
Add cheese £1.50 D 203 Kcal

EVERYDAY STAPLES

Fish & Chips £14.95 / £17.95

Chef's secret recipe battered fish,
fat cut chips, mushy peas,
tartare sauce **GF ON REQUEST**
G, F, E, D, SD, MU 954 Kcal / 1104 Kcal

Cheese & Bacon Burger £16.45

Beef patty, grilled cheese & bacon,
brioche, slaw, skin-on skinny fries
G, S, E, D, MU, SD 1072 Kcal

Smashed Chickpea & Squash Vegan Burger £16.45

Smashed avocado, pickled red onions,
Smoked Applewood vegan Cheddar,
skin-on skinny fries
VE G, S, SD, MU, SE 409 Kcal

10oz Gammon Steak £18.95

Pineapple, fried hen's egg, onion rings,
fat cut chips **GF ON REQUEST** G, SD, E 1128 Kcal

SUNDAY BEST

Roasted Topside of Beef £17.95

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
G, E, D, CE, MU, SD, S 1015 Kcal

Roasted Loin of Pork £14.95

Yorkshire pudding, stuffing, roast potatoes,
season's best vegetables, apple sauce,
pan gravy G, E, D, CE, MU, SD, S 1024 Kcal

Chef's Roast of the Day £15.95

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
ASK FOR ALLERGENS & CALORIES

Chef's Nut Roast £14.95

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
V, VE ON REQUEST
G, P, N, S, E, D, CE, SE, SD, MU 989 Kcal

LIGHT & HEALTHY

Fillet of Sea Bass £22.95

Penne pasta, garden greens, lemon,
crispy samphire, toasted pinenuts
GF ON REQUEST G, F, SD 853 Kcal

Crumbled Goat's Cheese & Courgette & Spinach Fritter Salad £13.95

Asparagus & pea green salad,
lemon dressing **V** D, MU 916 Kcal

Cauliflower Satay Salad £13.95

Crispy cauliflower bites, glass noodle salad,
pak choi, peanut satay dressing
VE G, N, S, SD, P 428 Kcal

Classic Caesar Salad £14.95

Anchovies, baby gem, bacon lardons,
croutons, Caesar dressing
GF ON REQUEST G, F, E, D, SE, SD 818 Kcal
Add grilled chicken breast £3.95 190 kcal

SANDWICHES

ARTISAN

Served with a dressed green salad

Roast Pudwich of the Day £11.95

Chef's roast of the day in between two Yorkshire puddings, pan of gravy,
skin-on skinny fries, salad on request G, E, D, CE 941 Kcal

Crispy Cauliflower Satay £11.25

Charcoal bun, Asian style slaw, pak choi, peanut satay dressing,
sweet potato fries **V, VE ON REQUEST** G, S, SD, SE, N 830 Kcal

Fish Butty £11.95

Tartare sauce, skin-on skinny fries, lemon G, F, E, D, MU, SE, SD 680 Kcal

CLASSIC

Served on white or wholemeal bloomer with dressed leaves **GF ON REQUEST**

Avocado & Sunblushed Tomato £9.25

VE G 130 Kcal

Wiltshire Ham £8.95

Grain mustard mayonnaise
G, E, D, MU 630 Kcal

Mature Cheddar & Onion Chutney £8.95

V G, D, MU 632 Kcal

DESSERTS

Sticky Toffee Pudding £6.95

Caramel sauce, clotted cream ice cream
V G, E, D 947 Kcal

Classic Crème Brûlée £6.95

Shortbread **GF ON REQUEST** G, E, D, SD 911 Kcal

Rhubarb & Custard Baked Cheesecake £6.95

Custard splat, rhubarb compote
G, E, D 462 Kcal

Peach & Almond Bakewell £6.95

Vegan ice cream, cherry gel,
toasted almonds **VE** G, N, S, SD 542 Kcal

Sticky Toffee Sundae £7.95

Sticky toffee bites, ice cream, toffee sauce
V G, E, D 798 Kcal

Peach & Almond Bakewell Sundae £7.95

Bakewell bites, vanilla ice cream,
cherry sauce, whipped cream,
toasted almonds G, N, S, SD 527 Kcal

Chef's British Artisan Cheese Board £11.95

Grapes, celery, kitchen-made chutney,
candied walnuts, biscuits
V, GF ON REQUEST G, N, D, CE, MU 1050 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

“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.



PART OF THE COACHING INN GROUP LTD