

EVENING MENU

SMALL PLATES

Chicken Goujons £6.95

Chef's curry sauce
G, D, CE 408 Kcal

Ham Hock Bonbons £6.95

Apple sauce
G, D, SD, E, CE, S 671 Kcal

Smoked Salmon, Pea & Dill Bonbons £6.95

Caper aioli G, F, S, E, D, MU 309 Kcal

Artisan Bread Board £7.50

Olive oil, balsamic G, SE, D 957 Kcal

Warm Mixed Olives £4.95

VE, GF 261 Kcal

Red Leicester Fritters £6.50

Bacon jam G, D, SD, E, MU 446 Kcal

Cajun Cauliflower Bites £6.25

Aged chilli aioli VE G, MU 366 Kcal

Garlic Butter Prawns £9.95

Chorizo, poached hen's egg
& toasted sourdough

GF ON REQUEST F, D, SD, E, G, C 888 Kcal

Soup of the Day £6.95

V / GF ON REQUEST ASK FOR ALLERGENS & CALORIES

Piri Piri Houmous £7.25

Toasted bread GF ON REQUEST

G, N, SE, SD 436 Kcal

SEASONAL MAINS

Fillet of Sea Bass Penne Pasta £22.95

Garden greens, lemon, crispy samphire, toasted pine nuts

GF ON REQUEST G, F, SD 853 Kcal

Roast Breast of Chicken £17.95

Dauphinoise potatoes, French style
peas & smoked bacon, white wine & thyme velouté

GF ON REQUEST D, CE, SD 926 Kcal

Gnocchi alla Sorrentino £14.95

Pomodoro sauce, cherry tomatoes, buffalo mozzarella

V G, D, VF 601 Kcal

Slow-braised Breast of Lamb £22.95

Spinach pesto stuffing, asparagus & greens,
caramelised onion sauce

G, E, D, SD 1127 Kcal

EVERYDAY STAPLES

Chef's Pie of the Day £16.95

Creamed potatoes or fat chips, seasonal vegetables, gravy

ASK FOR ALLERGENS 560 Kcal

Fish & Chips £14.95/£17.95

Chef's secret recipe beer battered fish, fat chips,
mushy peas, tartare sauce G, F, SD, S, E 887 Kcal / 1187 Kcal

Lamb's Liver & Bacon £16.95

Onion gravy, creamed potatoes, roasted root vegetables

GF D 758 Kcal

Butter Chicken Curry £16.95

Folded naan, basmati rice, onion bhaji

SD, D, G 1359 Kcal

FROM THE GRILL

10oz Gammon Steak £17.95

Pineapple & fried hen's egg, onion rings, tomato
& red onion salad, fat cut chips

GF ON REQUEST G, E 912 Kcal

Steak Frites £18.95

8oz Flat iron steak, fries, tomato & red onion salad,
peppercorn sauce GF ON REQUEST SD, D 1012 Kcal

Cheese & Bacon Burger £16.95

Beef patty, grilled cheese &
bacon, brioche, slaw, skin-on fries

G, S, E, D, MU, SD 1072 Kcal

Grilled Moving Mountains Burger £16.95

Vegan brioche, vegan cheese, lettuce & tomato,
skin-on fries VE G, S 1049 Kcal

8oz Sirloin Steak £28.95

Tomato and red onion salad,
fat cut chips with peppercorn sauce

GF D, MU 860 Kcal

LIGHT & HEALTHY

Super Salad £13.95

Avocado, stem broccoli, tomato, beetroot,
toasted pine nuts VE, GF SD, MU 330 Kcal

Grilled King Prawns £14.95

Mixed leaf salad, tomatoes,
Feta cheese GF C, D, MU, SD 410 Kcal

Grilled Asparagus

& Parma Ham £12.95

Poached hen's egg, hollandaise

E, D GF 292 Kcal

Add a grilled chicken breast £3.95 190 Kcal

Courgette & Red Pepper Salad £13.95

Cajun cauliflower, Vegan Feta cheese

VE G, MU, SD 336 Kcal

Chicken Caesar Salad £13.95

Anchovies, croutons, prosciutto, Parmesan

GF ON REQUEST G, D, F, SD, E 470 Kcal

SIDES

Fat Chips £4.45

GF SD 331 Kcal

Skin-on Fries £4.45

GF 581 Kcal

Creamed Potato £4.45

V, GF D 347 Kcal

Onion Rings £4.45

VE G, SD 309 Kcal

Buttered Seasonal Vegetables £4.45

GF, VE ON REQUEST D 175 Kcal

House Salad £4.45

VE, GF SD 86 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 Pudding £7.45

Butterscotch sauce, vanilla ice cream

GF ON REQUEST G, E, D 857 Kcal

Chocolate & Cherry Cheesecake £7.95

Chantilly cream GF, VE ON REQUEST S, D 760 Kcal

Pear Spiced Frangipane £7.75

Clotted cream V G, N, E, D, SD 1258 Kcal

Malteser Sundae £8.75

Vanilla ice cream, chocolate sauce,
Chantilly cream

GF / VE ON REQUEST G, S, E, D 550 Kcal

White Chocolate Panna Cotta £7.95

Blueberry compote, chocolate shards
S, E, D 620 Kcal

Chef's Cheese Board £9.95

Celery, grapes, chutney & crackers G, N, S, E, D, CE, SE 929 Kcal

Crème Brûlée £7.75

Shortbread biscuit GF ON REQUEST D, G, E 591 Kcal

Salted Caramel Chocolate Sundae £8.75

Vanilla ice cream, chocolate ice cream,
Chantilly cream, salted caramel sauce

VE ON REQUEST S, E 620 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 Deepak 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.



PART OF THE COACHING INN GROUP LTD