

EVENING MENU

GRAZING & SHARING

ANY 3
DISHES
£15.95

**Pulled Teriyaki
Pork Bao Bun £5.95**
G, S 332 Kcal

BBQ Jackfruit Bao Bun £5.95
VE G, S, MU 181 Kcal

Beetroot Falafel £5.95
Whipped Feta V D, SD 207 Kcal

**Brie & Cranberry
Arancini Bites £5.95**
V D, CE, SD, G, E 662 Kcal

House Bread Selection £6.95
Aged balsamic, oil
V, VE ON REQUEST G, S, SE, SD 760 Kcal

**Pulled Pork & Kick Ass
Mature Cheddar Croquettes £6.95**
Siracha mayonnaise G, E, D, MU 408 Kcal

**Roasted Sweet
Potato Houmous £5.95**
Toasted pitta VE G, SE 423 Kcal

Crispy Halloumi £5.95
Sweet chilli jam V D 544 Kcal

Whitebait £6.95
Burnt lemon, tartare sauce
F, S, E, MU, SD 406 Kcal

**Mixed Marinated
Olives £5.95**
VE, GF 356 Kcal

Katsu Chicken Bites £6.95
Curry sauce G, SD 237 Kcal

STARTERS

Soup of the Day £6.95
Warm rustic bread V, GF ON REQUEST
ASK FOR ALLERGENS & CALORIES

**Lincolnshire Sausage
Scotch Egg £7.95**
Cheese sauce G, S, E, D, SD 945 Kcal

Ovenbaked Tiger Prawns £10.45
Toasted focaccia, cherry tomato,
garlic butter GF ON REQUEST
G, C, S, SD 524 Kcal

Chicken & Ham Hock Terrine £8.95
Heritage tomato chutney, focaccia crisps
G, MU, SD 378 Kcal

Baked Sweet Potato Wedges
Feta, pico de callo
V, VE & GF ON REQUEST D 445 Kcal

SEASONAL MAINS

Butterflied Sea Bass £24.95
Crushed new potatoes, spinach,
charred lemon, chive butter
F, D 965 Kcal

**Wild Mushroom
Bourguignon £17.45**
Sweet potato wedges, green vegetables,
crispy onions VE G, S, SD 551 Kcal

Pan Seared Chicken £18.95
Crushed potatoes, crisp pancetta,
white wine & thyme velouté,
tenderstem broccoli D, SD 773 Kcal

**Pancetta &
Brie Tagliatelle £15.95**
Rocket, truffle oil
V ON REQUEST G, E, D, SD 1250 Kcal

Cider Braised Pork belly £17.45
Red cabbage, apple purée,
hasselback potatoes, cider jus
SD 986 Kcal

EVERYDAY STAPLES

**The Swan Cheese &
Bacon Burger £16.45**
Beef patty, grilled cheese & bacon, brioche, slaw,
skin-on skinny fries G, E, D, SD 1009 Kcal

Moving Mountain Burger £16.95
Red onion marmalade, Applewood Cheddar,
pickled onion, skin-on skinny fries
V G, SD, S 786 Kcal

Fish & Chips £14.95 / £17.95
Chef's secret recipe battered fish,
fat cut chips, mushy peas, tartare sauce
GF F, E, SD, MU 954 Kcal/1491 Kcal

Chef's Shepherd's Pie £16.50
Slow braised shoulder of lamb,
mashed potatoes, seasonal greens
GF ON REQUEST D, SD 496 Kcal

Pie of the Day £15.95
Stock gravy, fat cut chips & peas or
mash & season's best vegetables
ASK FOR ALLERGENS & CALORIES

FROM THE GRILL

All served with fat cut chips, mushroom, tomato, rocket, Parmesan salad

8oz Sirloin Steak £29.95
E, D, SD 1249 Kcal

8oz Flat Iron Steak £20.45
D, E, SD 1315 Kcal

14oz Tomahawk Pork Chop £25.45
S, E, SD 1892 Kcal

HANGING KEBABS

All served with fat cut chips or couscous, garlic focaccia, slaw, salad

Honey Glazed Pork Belly £17.75
G, S, E, MU 1654 Kcal

Lemon & Thyme Halloumi £18.75
V G, S, E, D, MU 1910 Kcal

Sweet Chilli Chicken & Chorizo £19.75
G, S, E, D, MU 1534 Kcal

LIGHT & HEALTHY

Quinoa Bowl £13.95
Sprouts, tenderstem broccoli,
sweet potato houmous, butternut squash
VE G, CE, SE, SD 657 Kcal

Classic Caesar Salad £14.95
Anchovies, baby gem, bacon lardons, croutons,
Caesar dressing GF ON REQUEST G, F, E, MU, SE 933 Kcal
Add Chicken 190 Kcal or Halloumi D 298 Kcal £3.95

Mediterranean Salad £13.95
Whipped Feta, olives, falafel, toasted seeds,
warmed Mediterranean vegetables
V, VE ON REQUEST D, SE 533 Kcal

SIDES

Dirty Fries £6.75
Skin-on skinny fries, cheese sauce, grilled with
pulled pork or bacon G, D, MU, SD 588 Kcal

Fat Cut Chips £4.95 V SD 640 Kcal

Skin-on Skinny Fries £4.95 V SD 378 Kcal

Onion Rings £4.75 VE, GF SD 609 Kcal

Seasonal Greens £4.95 VE S 177 Kcal

Red Cabbage £4.95 VE SD 35 Kcal

House Salad £3.95
Lemon dressing VE, GF MU, SD 101 Kcal

Garlic Ciabatta £4.95 VE G, SE 554 Kcal
Add cheese £1.50 D 203 Kcal



**Hospitality
Action** 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

