

EVENING MENU

CHILDREN EAT FREE ON SUNDAYS

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.*

BE INN THE KNOW



Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

AFTERNOON TEA

Join us every day between 2pm and 5pm 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?



THE
COACHING
INN GROUP



Part of The Coaching Inn Group

www.coachinginngroup.co.uk



THE
COACHING
INN GROUP

Our Head Chef and kitchen team

are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

A LITTLE SOMETHING

To enjoy with a drink while you choose

Houmous & Flatbread

Toasted seeds, dukkah, olive oil

G, SE, SD, N / F, P, S, E, D, CE, MU / 835 kcal **VE** 5.95

Sun-Dried Tomato & Black Olive Tapenade

Focaccia crostini **G, S, SD** / E, D, SE / 234 kcal **V, VEO, GFO** 5.95

Root Vegetable Crisps Tzatziki dip **D** / 125 kcal **V, GF** 5.95

STARTERS

🍷 Chef's Soup of the Day

Warm bread, Netherend butter

Ask for allergens & calories **V, VEO, GFO** 6.50

Chef's Recommendation Beef Featherblade Tacos

Korean BBQ-spiced shredded featherblade beef, sweet pickled red cabbage, sesame seeds, spring onion

G, S, SE, SD / 276 kcal 9.50

Gambas Pil Pil

King prawns, garlic & chillies, sourdough

G, C, SD / N, S, MU, SE / 522 kcal **GFO** 10.95

Prawn Cocktail

Freshwater prawns, shredded iceberg lettuce, finely diced sun-dried tomatoes, cucumber, Marie Rose sauce, brown bloomer **G, C, F, E, D, CE, MU** / S / 430 kcal **GFO** 10.95

🌿🍷 Potted Paris Brown Mushroom Pâté

Sourdough crostini, red onion chutney

G, S, SD / L, E, D, SE / 462 kcal **VE, GFO** 7.95

🌿🍷 Chicken & Smoked Ham Hock Terrine

Burnt apple purée, capers, focaccia crostini

G, S, MU / E, D, SE / 368 kcal **GFO** 9.95

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.

MAINS

🌿🍷 Fish & Chips

Beer-battered haddock, chunky chips, mushy or garden peas, tartare sauce, grilled lemon

F, E, MU, SD / CE / 669/834 kcal **GF** 13.95/17.95

Only the small portion is included in the fixed price menu

🍷 Chef's Pie of the Day

Chunky chips or creamed mash, season's best vegetables, gravy

Ask for allergens & calories 16.95

6oz Grilled Beef Chuck & Short Rib Burger

Monterey Jack, smoked bacon, brioche bun, lettuce, beef tomato, burger relish, slaw, skin-on fries

G, E, D, MU, SD / 1142 kcal 17.25

Chicken Burger

Chicken fillet fried with our special seasoning, shredded iceberg, Monterey Jack cheese, sweet pickled red cabbage, smoky BBQ mayonnaise

G, E, D, MU, SD / C, F, S, SE / 958 kcal 17.25

🌿 The Bulldog Hotdog

Smoked bratwurst sausage, topped with Korean BBQ beef & pickled sweet red cabbage

G, S, MU, SE, SD / E, D / 686 kcal 15.50

King Prawn & Chilli Linguine

Garlic & sun-dried tomatoes, topped with rocket leaf **G, C, SD** / 938 kcal 17.95

🍷 Perfectly paired with **Pinot Grigio** –

light, crisp and refreshing with delicate apple notes

Tandoori Rainbow Trout

Coconut & tandoori marinade, Bombay potatoes, onion bhaji, fried okra **F, D** / G, S, CE, MU, SE / 575 kcal **GF** 23.50

Classic Caesar Salad

Anchovies, croutons, smoked pancetta, Italian cheese **G, F, E, D, SE** / N, MU, SD / 528 kcal **GFO** 20g protein 13.50

Add Grilled Chicken Breast 190 kcal 3.95

🌿🍷 Butternut Squash Ravioli

Crispy sage, tarragon butter, amaretti biscuits, candied pumpkin seeds

G, E, D / S, CE, MU, SE, SD / 274/567 kcal **V** 9.95/17.95

Only the large portion is included in the fixed price menu

Half Roast Chicken

Lemon & thyme-basted chicken, coleslaw, chunky chips or skin-on fries

E, D, MU / G, C, F, S, SE, SD / 1453 kcal **GF** 19.95

Chef's Recommendation 10-Hour Treacle-Braised Blade Beef

Fondant potato, red wine Bourguignon sauce

D, CE, SD / G, F, S / 1770 kcal **GF** 22.95

🍷 Perfectly paired with **Pinot Noir** –
light and juicy with ripe cherry and strawberry notes

🌿 Sausage & Mash

3 thick butcher's sausages, creamy mash, seasonal greens, rich onion gravy

G, S, D, SD / 1427 kcal 16.95

Sri Lankan Chickpea & Vegetable Curry

Steamed rice, mint raita, pickled red onions, coriander, poppadom

S, SD, G / L, E, D, CE, MU, N / 818 kcal **V, GFO** 14.95

Add Grilled Chicken Breast 190 kcal 3.95

10oz Rump Steak

Grilled tomato & mushroom, rocket leaves, chunky chips or skin-on fries, peppercorn sauce

D, SD / 878 kcal **GF** 19.95

Chef's Recommendation

🍷 Roasted Sweet Potato Salad

Rocket, spinach, tahini dressing, crumbled vegan feta, sliced avocado, toasted pumpkin seeds

SE / G, S, E, CE, MU, SD / 882 kcal

VE, GF 14.2g protein 13.50

SALADS

🍷 Wine Pairing 🍷 Seasonal Special **V (VO):** Vegetarian (on request) **VE (VEO):** Vegan (on request) **GF (GFO):** Gluten-Free (on request)

GRAZERS

🌿 Padron Peppers 67 kcal **VE, GF** 6.95

Baked Camembert

Caramelised red onion chutney, focaccia
perfect for sharing G, D / S, E / 704 kcal **V** 11.95

🌿 Maple-glazed Pork Belly Bites

G, MU / 512 kcal **GF** 7.50

SIDES

Chunky Chips SD / 316 kcal **VE, GF** 5.25

Skin-On Fries 469 kcal **VE, GF** 5.25

Battered Onion Rings

Garlic mayonnaise 695 kcal **VE, GF** 5.50

🍷 Buttered Seasonal Greens

D / 199 kcal **V, VEO, GF** 4.50

Hasselback Potatoes

Rosemary & garlic-roasted potatoes, garlic mayonnaise 231 kcal **VE, GF** 4.95

Roasted Cauliflower Wings

Cauliflower florets tossed in Buffalo sauce, vegan mayonnaise **G, MU** / 333 kcal **VE** 5.25

Invisible Chips

0% Fat, 100% Hospitality 2.00



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

Allergens (Contains / May Contain): 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

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.