

SUNDAY 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
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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

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-Grazed Pork Belly Bites

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

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 **GF** 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 **GF** 10.95

🍷 Potted Paris Brown Mushroom Pâté

Sourdough crostini, red onion chutney

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

🍷 Chicken & Smoked Ham Hock Terrine

Burnt apple purée, capers, focaccia crostini

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

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.

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

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

🍷 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

Sausage & Mash

3 thick butcher's sausages, creamy mash, seasonal greens, rich onion gravy **G, S, D, SD** / 1427 kcal 16.95

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

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

Chef's Recommendation

Tandoori Rainbow Trout

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

SUNDAY ROASTS

All served with roasted potatoes, maple-roasted carrots, seasonal cabbage and gravy

Chef's Recommendation

Roast of the Day

Yorkshire pudding Ask for allergens & calories POA

Roasted Rump Cap of Beef

Yorkshire pudding **G, E, D, SD** / S, CE / 816 kcal **GF** 21.95

🍷 Perfectly paired with Pinot Noir –

light and juicy with ripe cherry and strawberry notes

Maple & Mustard Roasted Gammon

Yorkshire pudding **G, E, D, SD** / S, CE / 891 kcal **GF** 16.95

Roasted Half Chicken

Yorkshire pudding **G, E, D, SD** / S, CE / 1521 kcal **GF** 21.95

🍷 Perfectly paired with Pinot Grigio –

light, crisp and refreshing with delicate apple notes

🍷 Chestnut, Sweet Potato & Cranberry Loaf

Vegetarian gravy **G, E, D** / S, CE / 908 kcal **V** 16.25

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🍷 Add Cauliflower Cheese Bake 4.95

G, D, MU, SD / S / 409 kcal **V**

SANDWICHES

Dressed leaves, Piper's crisps **GF**

Buttermilk Chicken Caesar Wrap

G, E, D, CE, MU / 781 kcal **GF** 11.95

Fish Finger Sandwich

Shredded iceberg, tartare sauce

G, F, E, D, MU / L, CE / 890 kcal **GF** 11.95

Tuna Mayonnaise & Cucumber Bloomer

G, F, E, D, MU / S, L, CE / 598 kcal **GF** 8.25

Roasted Gammon & Tomato Bloomer

G, E, D, MU, SD / L, S, CE / 631 kcal **GF** 8.95

4oz Rump Steak Flatbread

Cooked medium or well done, cream cheese, rocket, red onion chutney, pickled walnuts **G, N, D** / E / 663 kcal 14.95

🍷 Roasted Sweet Potato Flatbread

Rocket, tahini, crumbled vegan feta, toasted pumpkin seeds **G, SE** / S, E, D, CE, MU, SD / 882 kcal **V, VEO** 11.95

Add a Cup of Soup

Ask for allergens & calories 3.00

Upgrade to

Skin-On Fries

SD / 225 kcal **VE, GF** 2.00

SALADS & LIGHT LUNCHES

Classic Caesar Salad

Anchovies, croutons, smoked pancetta, Italian cheese

G, F, E, D, SE / N, MU, SD / 528 kcal **GF** 20g protein 13.50

Add Grilled Chicken Breast 190 kcal 3.95

Quiche of the Day

Salad garnish, skin-on fries

Ask for allergens & calories 13.95

Jacket Potato

Butter, salad garnish **D, MU** / 569 kcal **V, VEO, GF** 9.95

Add One or More Toppings

Beans 59 kcal **VE, GF** 1.00

Grated Cheese **D** / 150 kcal **V, GF** 1.50

Tuna Melt **F, E, D, MU** / 240 kcal **GF** 3.00

Coleslaw **E, MU** / C, F, S, D, SE, SD / 168 kcal **GF** 1.50

Bacon & Brie **D** / 278 kcal **GF** 3.50

Korean BBQ Beef **S, SE** / SD / 195 kcal **GF** 4.50

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Full English Breakfast

Sausage, bacon, mushroom, hash brown, eggs, black pudding, baked beans, slow-roasted tomato

G, E, D, SD / 935 kcal 13.50

Vegan Breakfast

Vegan sausage, spinach, tomato,

hash brown, baked beans **G, S, CE** / 391 kcal **VE** 12.50

Eggs Benedict

Toasted muffin, ham, poached eggs, hollandaise **G, E, D** / S / 670 kcal **GF** 10.95

Make it a Royale... swap ham for smoked salmon

G, F, S, E, D / CE, MU, SE / 517 kcal **GF** 12.95

Make it a Florentine... swap ham for spinach

G, E, D / S / 585 kcal **V, GFO** 10.95

Ham, Egg & Peas

Treacle-glazed ham, fried egg, pea & potato cake

G, E, D, MU, SD / CE / 539 kcal 9.95

Smashed Avocado

Toasted sourdough, sun-dried tomato

G, E, D, MU, SD / CE / 537 kcal 9.95

Smoked Back Bacon or Sausage Sandwich

G, D / S, E / Bacon 605 kcal, Sausage 650 kcal **GF** 7.95

Morning Magic

Greek yoghurt, fresh berries, granola, honey

G, D / P, N / 387 kcal **V** 8.95

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

🍷 Cauliflower Cheese Bake

G, D, MU, SD / S / 409 kcal **V** 4.95

Two Yorkies, Roast Potatoes & Gravy

G, E, D, SD / S, CE / 547 kcal **V** 4.50

🍷 Buttered Seasonal Greens

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

🍷 Honey & Mustard Pigs in Blankets

G, MU, D, SD / 401 kcal 5.95

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 hospitalitaction.org.uk

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.

🍷 Wine Pairing

🍷 Seasonal Special

V (VO): Vegetarian (on request)

VE (VEO): Vegan (on request)

GF (GFO): Gluten-Free (on request)