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

NOVEMBER 2024 Which? Recommended Provider LARGE HOTEL CHAINS

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

Warmed Olives & Sun-Kissed Tomatoes
125 kcal VE, GF 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
Confit Duck Gyoza
Ribboned cucumber & sesame salad, garlic, soy & ginger dipping sauce **G, S, SE** / C, P, E, CE, SD / 197 kcal 7.95

Pan-Fried Scallops
Caramelised cauliflower purée, garlic & hazelnut butter
MO, D, N / P / 563 kcal GF 15.95

Forest Mushrooms in Tarragon Cream
Sourdough toast, poached egg, pickled shallots, pancetta
G, E, D / F, S, CE, MU, SE, SD / 515 kcal 8.95

Grilled Goat's Cheese
Roasted beetroot, apple & frisée salad
D, MU, SD / 392 kcal V, GF 8.5

MAINS

Fish & Chips
Beer-battered haddock, chunky chips, mushy peas, tartare sauce
F, E, MU, SD / CE / 777/908 kcal GF 13.95/17.95

Chef's Pie of the Day
Chunky chips or creamed mash, season's best vegetables, gravy Ask for allergens & calories 17.25

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, N / 274/567 kcal V 9.95/17.95

Pan-Roasted Cod Loin
Miso & maple-glazed sweet potato, pak choi, chilli butter sauce **F, S, D** / 661 kcal GF 24.95
Perfectly paired with **Pinot Grigio** – light, crisp and refreshing with delicate apple notes

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 VE, GFO 14.95

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

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Sauces 2.50
Chip Shop Curry Sauce **G, D, SD** / E, CE, MU / 125 kcal V
Gravy CE / 50 kcal GF, Peppercorn Sauce **D, SD** / CE / 197 kcal

SUNDAY ROASTS

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

Roasted Half Chicken
Yorkshire pudding **G, E, D, SD** / S, CE / 1521 kcal GFO 21.95

Maple & Mustard Roasted Gammon
Yorkshire pudding **G, E, D, MU, SD** / S, CE / 891 kcal GFO 16.95

Chestnut, Sweet Potato & Cranberry Loaf
Vegetarian gravy **G, E, D** / S, CE / 908 kcal V, VEO 16.25

Chef's Recommendation
Roasted Beef
Yorkshire pudding **G, E, D, SD** / S, CE / 816 kcal GFO 21.95
Perfectly paired with **Pinot Noir** – light and juicy with ripe cherry and strawberry notes

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Add Cauliflower Cheese Bake 4.95
G, D, MU, SD / S / 409 kcal V

SANDWICHES

Dressed leaves, Pipers crisps GFO

Roast Sandwich of the Day
Ask for allergens & calories 12.95

Buttermilk Chicken Caesar Wrap
G, E, D, CE, MU / 781 kcal GFO 11.95

Fish Finger Sandwich
Shredded iceberg, tartare sauce
G, F, E, D, MU / L, CE / 646 kcal GFO 11.95

Tuna Mayonnaise & Cucumber Bloomer
G, F, E, D, MU / S, L, CE / 598 kcal GFO 8.25

Roasted Gammon & Tomato Bloomer
G, E, D, MU, SD / L, S, CE / 631 kcal GFO 8.95

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-on Fries
SD / 225 kcal VE, GF 2.00

SIDES

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 / 109 kcal V, GF 4.50

Creamed Leeks
D / 210 kcal V, GF 4.50

Honey & Mustard Pigs in Blankets
G, MU, D, SD / 401 kcal 5.95

Grilled Hispi Cabbage & Bacon Crumb
D, SD / 521 kcal GF 4.50

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

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)

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.