

## Starters

Duck liver & port parfait cranberry & satsuma compote & seeded toast	£7
Hot Scotch egg pork, braised turkey & smoked ham Scotch egg, sweet cranberry puree & rocket (n)	£7
Duo of smoked salmon pickled cucumber, shaved fennel, wasabi mayonnaise & radish	£8
Carmarthen bay mussels steamed in beer & bacon with soft herbs & crusty bread	£7
Pheasant, guinea fowl & pork terrine apricots & pistachios, house pickles & toast (n)	£8
Warm Kidderton Ash goats cheese roast balsamic beets, sweet roasted onions & charcoal buscuit crumb (v)	£7
Glazed shallot & wild mushroom tarte tatin celeriac puree, rocket & parsley oil (v)	£7
Roasted butternut, chilli & red pepper soup toasted pine nuts & herb oil (v) (n)	£6
Salt, pepper & chilli squid garlic & chive mayo & lime	£6

## Mains

18hr braised venison shank celeriac mash, braised red cabbage & roast carrot with venison & port sauce	£19
Norfolk bronze turkey & smoked ham pie mashed potato, brussel tops & pie liquor. (Cooked to order for approx 20 mins)	£15
Creamy garlic seafood pasta tagliatelle verde, shrimps, mussels & squid, fresh herbs, mushrooms & parmesan	£15
Beer-battered hake Coach chips, marrowfat peas & tartare sauce	£12
Squash, beetroot, chick pea & nut burger gem lettuce, festive slaw, toasted ciabatta & sweet potato fries (v) (n)	£13
Wild mushroom, spinach & stilton wellington mashed potato, roasted roots, brussel tops & red wine gravy (v)	£14
Pan fried sea bream roasted squashes, beets, fennel & orange with herb oil dressing (v)	£16
Wild mushroom linguine soft herbs & parmesan (v)	£13

## Grill

Coach burger baby gem lettuce, tomato, gherkin, red onion, mayonnaise & coach chips (Add bacon or smokey cheese for £1 each and pulled pork for £2)	£13
10 oz dry aged sirloin tomato & rocket salad, grilled mushroom & coach chips	£24
8 oz Dry aged beef fillet tomato & rocket salad, grilled mushroom & coach chips	£28
(Add peppercorn sauce, blue cheese sauce or creamy garlic mushroom sauce for £2)	
Grilled salmon steak herb butter new potatoes and winter greens with preserved lemon & cucumber salsa	£18

## Salads

House caesar (v) add rotisserie chicken £3	£9
Roast pumpkin salad cranberries, pistachios & lambs leaf, maple & smoked paprika dressing (v) (n)	£12
Roast turkey salad streaky bacon crisps, mixed leaves, tomato & goats cheese with orange, honey & cranberry dressing	£14
Hot smoked salmon salad green beans, mixed leaves, new potatoes, radish & roasted red pepper pesto dressing (n)	£14

## Sides (v)

Haloumi fries	£4.5
Coach chips	£3.5
Sweet potato fries	£3.5
Garlic & rosemary roasties	£3.5
Mashed potato	£3
Roasted root vegetables	£3
Beer battered onion rings	£3
Winter greens & chestnuts (n)	£3
Mixed leaf salad	£3
Festive coleslaw	£3

## Sunday Roast Sunday only

Roast topside of beef £15
Rolled roast pork belly crackling £15
Roast Norfolk Bronze turkey & stuffing (n) £15
Roasted pumpkin carrot & cashew nutloaf Veggie gravy & naked roasties (v) (n) £13
All served with honey roasted roots, winter greens & chestnuts, goose fat & rosemary roasties, yorkshire pudding, port & red wine gravy

## Gluten Free

### Starters

Duck liver & port parfait cranberry & satsuma compote & gluten free toast	£7
Duo of smoked salmon pickled cucumber, shaved fennel, wasabi mayonnaise & radish	£8
Carmarthen bay mussels steamed in beer & bacon with soft herbs & gluten free toast	£7
Roasted butternut, chilli & red pepper soup toasted pine nuts, herb oil & gluten free toast (v) (n)	£6
Goats cheese parfait beetroot & cranberry chutney, gluten free toast (n)	£7
Prawn 'cocktail' gluten free toast	£7
Dips & 'not pitta' GF toast & hummus (v)	£6

### Mains

18hr braised venison shank celeriac mash, braised red cabbage & roast carrot with venison & port sauce	£19
10 oz dry aged sirloin tomato & rocket salad, grilled mushroom & roast potatoes	£24
8 oz Dry aged beef fillet tomato & rocket salad, grilled mushroom & roast potatoes	£28
Creamy garlic mushroom sauce for steaks £2	
Grilled salmon steak herb butter new potatoes and winter greens with preserved lemon & cucumber salsa	£18
Coach burger (gf bun) baby gem lettuce, tomato, gherkin, red onion, mayonnaise & coach chips - fryer traces! (Add bacon or smokey cheese for £1 each and pulled pork for £2)	£13
Pan fried sea bream roasted squashes, beets, fennel & orange with herb oil dressing (v)	£16
Roast pumpkin salad cranberries, pistachios & lambs leaf, maple & smoked paprika dressing (v) (n)	£12
Roast turkey salad streaky bacon crisps, mixed leaves, tomato & goats cheese with orange, honey & cranberry dressing	£14
Hot smoked salmon salad green beans, mixed leaves, new potatoes, radish & red pepper pesto dressing (n)	£14

### Sides (v)

Coach chips (fryer traces)	£3.5
Halloumi fries (fryer traces) (vg)	£4.5
Festive slaw	£3
Mashed potato	£3
Winter greens (vg)	£3
Tomato & rocket salad	£3

### Puds

Creme caramel vanilla ice-cream (v)	£7
Warm chocolate brownie mint chocolate ice-cream (v)	£8
Strawberry crumble tart Strawberry prosecco sorbet (v)(vg)	£8
Welsh cheeseboard GF crackers, chutney and grapes (v) (nuts in crackers)	£8
House ice creams per scoop ask the team (v) (vg sorbets)	£2
Chocolate petit fours by Aneesh Popat (v)	£4

### Sunday Roast Sunday only

Roast topside of beef  
£15

Rolled roast pork belly  
crackling  
£15

Roast Norfolk Bronze turkey  
& stuffing (n)  
£15

Veggie gravy & naked roasties (v)  
£13

All served with honey roasted roots,  
autumn greens, goose fat & rosemary  
roasties, GF yorkshire pudding & GF gravy

## Dairy Free

### Starters

Hummus & Pitta .....£6 (v)(vg)
Duo of smoked salmon .....£8 pickled cucumber, shaved fennel, wasabi mayonnaise & radish
Pheasant, guinea fowl & pork terrine .....£8 apricots & pistachios, house pickles & toast (n)
Carmarthen bay mussels .....£7 steamed in beer & bacon with soft herbs & crusty bread (no butter)
Salt, pepper & chilli squid .....£6 garlic & chive mayo & lime
Hot Scotch egg .....£7 pork, braised turkey & smoked ham Scotch egg, sweet cranberry puree & rocket (n)
Filo wrapped king prawns .....£7 bloody Mary mayonnaise & lemon (v)(vg)
Hot smoked salmon 'bon bons' .....£6 wasabi mayonnaise

### Mains

Beer-battered hake.....£12 Coach chips, marrowfat peas & tartare sauce
Squash, beetroot, chick pea & nut burger.....£13 gem lettuce, festive slaw, toasted ciabatta & sweet potato fries (v) (n)
Pan fried sea bream.....£16 roasted squashes, beets, fennel & orange with herb oil dressing (v) (no butter)
Roast pumpkin salad .....£12 cranberries, pistachios & lambs leaf, maple & smoked paprika dressing (v) (n)
Roast turkey salad.....£14 streaky bacon crisps, mixed leaves, tomato & goats cheese with orange, honey & cranberry dressing
Hot smoked salmon salad.....£14 green beans, mixed leaves, new potatoes, radish & red pepper pesto dressing (n)

### Grill

10 oz dry aged sirloin.....£24 tomato & rocket salad, grilled mushroom & coach chips (no sauce)
8 oz Dry aged beef fillet.....£28 tomato & rocket salad, grilled mushroom & coach chips (no sauce)
Grilled salmon steak.....£18 herbed new potatoes and winter greens with preserved lemon & cucumber salsa (no butter)
Coach burger.....£13 baby gem lettuce, tomato, gherkin, red onion, mayonnaise & coach chips (Add bacon for £1 and pulled pork for £2)

### Sides

Coach chips (vg) .....£3.5
Sweet potato fries (vg) .....£3.5
Beer battered onion rings (v) .....£3
Festive slaw (v) .....£3
Brussel tops with chestnuts.....£3 (vg) (no butter)
Broccoli & green beans .....£3 (vg) (no butter)
Fried pickles & mayo (vg - no mayo).....£3

### Puds

Coconut & lime ice-cream.....£6.50 3 scoops (v)
Jaffa cake sponge .....£8 grapefruit sorbet (v) (vg)
House sorbets per scoop .....£2 ask for flavours (v)
DF Chocolate petit fours .....£4 by Aneesh Popat, chocolatier (v)(vg)

### Sunday Roast

*Sunday only*

Roast topside of beef £15
Rolled roast pork belly crackling £15
Roast Norfolk Bronze turkey & stuffing (n) £15
Roasted pumpkin carrot & cashew nutloaf veggie gravy & naked roasties (v) (n) £13
All served with winter greens, roast potatoes, yorkshire pudding, port & red wine gravy