# BRUNCH - Served 12-2:30pm

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)	Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
CHEESE ON TOAST Brie, caramelised onions, grilled rump steak and rocket on toasted sourdough	£9.5	✓						<b>✓</b>						✓	No Steak	GF Toast	No Cheese	
BAKED CHORIZO EGGS. Wood fired peppers, white beans, Spanish chorizo, tomatoes and hen's egg with toasted sourdough	29.0	✓			✓			✓						✓		GF Toast, No Chorizo	No Chorizo	
POTATO AND ASPARAGUS HASH. Hen's eggs, chestnut mushrooms, onions, kale and parmesan with toasted sourdough	£9.0	✓			✓			<b>✓</b>							V	GF Toast	No Parmesan	
KILN ROASTED SALMON. Crushed avocado and poached hen's eggs with flaked salmon on toasted sourdough	£9.5	✓			✓	✓									No Salmon	GF Toast	DF	No Salmon or Egg (-£1)
BANANA BUCKWHEAT PANCAKES. Maple ice cream and caramelised pecans	£6.0				<b>✓</b>			<b>✓</b>		✓					V	GF	No Ice- cream, Maple syrup instead	No Ice- cream, Maple syrup instead
BRUNCH CIABATTA. Smoked back bacon, Lincolnshire sausage, roasted flat mushroom and hen's egg ciabatta with hash browns	£10.0	✓			✓			✓						✓	No bacon or sausage (-£1)	GF Toast, No sausage	No Mushroom or butter	

# SANDWICHES - Served 12-2:30pm

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
Choice of white or granary bread or tortilla wrap Choice of Coach chips, sweet potato fries or leaf salad																			
ROAST TOPSIDE OF BEEF caramelised onions, tomato, gherkin and rocket with horseradish mayonnaise	£8	✓			✓			✓		✓					✓		GF toast	No horse- radish mayo	
SMOKED SALMON avocado, cucumber & rocket	£8	✓				✓		✓									GF toast	Crushed avocado instead of puree	
HONEY ROAST GAMMON. mixed leaves, house slaw and mustard mayonnaise	£8	✓			✓			✓		✓					✓		GF toast		
GRILLED HALOUMI. Roasted red pepper hummus, flat roasted mushroom and rocket	£8	✓						✓					<			V	GF toast	No haloumi	No haloumi
TOASTED COACH CLUB. Rotisserie chicken, smoked bacon, lettuce, avocado, tomato and mayonnaise	£8	✓			<b>✓</b>			✓		✓					✓		GF toast	Crushed avocado instead of puree	
Below for allergens purposes only, don't display on menu.																			
White bread		✓														<b>✓</b>		✓	<b>✓</b>
Granary bread		✓														✓		<b>✓</b>	<b>✓</b>
Tortilla wrap		✓														<b>✓</b>		✓	<b>✓</b>

## SNACKS - Served 12 - 9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
MARINATED GREEK OLIVES	£4.5															V	GF	DF	VE
ROASTED SPANISH CHORIZO	£6.5	✓						•							✓				
GOATS CHEESE CROSTINI caramelised onions and rocket	£6.0	✓						✓							✓	V	GF Toast		
HUMMUS AND PITTA. Wood fired red pepper hummus with toasted pitta bread	£4.5	✓											✓			V	GF toast	DF	VE
SQUID. Salt and chilli squids with garlic mayonnaise	£7.0	✓			✓			<b>✓</b>	✓	✓								No Mayo. Tomato chilli chutney	
HALOUMI Grilled haloumi with tomato and chilli chutney	£6.0														✓	V	GF		

## STARTERS - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
CARMARTHEN BAY MUSSELS. Katsu curry sauce, warm grilled chapatis and coriander	£8	✓							✓		✓							DF	
WOOD PIGEON SALAD. Black pudding, pancetta and chicory, pickled beets and sherry vinegar dressing	£9	✓													✓		No Black Pudding		
BEETROOT TARTE TATIN. Caramelised chicory and Roquefort, beetroot chutney, pickled apple & walnut crumble	£7	✓			✓						✓				✓	V			
SPRING ASPARAGUS. Jerusalem artichoke veloute, panko crusted hens egg, bacon crumb and wild garlic oil	£8	✓		✓	✓			<b>✓</b>								No Bacon	No Egg	No Veloute	
<b>HOUSE SOUP</b> Fresh soup made in house served with wholemeal bread. Ask the team for soup flavour	£6	✓		✓				<b>⋖</b>									GF Toast		
SMOKED MACKEREL. Celeriac remoulade, herb creme fraiche, pickled cucumber, apple and sour dough toasts	£9	✓		✓	✓			<b>⋖</b>		✓					<b>✓</b>				
Below for allergens purposes only, don't display on menu.																			-
SOUP	ALLERGE	ENS WILL	CHANGE WITH	THE FLA	VOUR (	OF THE	SOUP												

#### SALAD & PASTA & SIDES - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
<b>MEDITERRANEAN SALAD</b> chicken, chorizo, olives, wood roasted peppers, marinated tomatoes and mixed leaves with croutons and house dressing	£15.0	✓													✓	Halloumi & Mushroom instead of meat	No croutons	DF	Mushroom instead of meat
SALMON SALAD Kiln roasted salmon, avocado, pickled cucumber, green beans, hen's egg and mixed leaved with house dressing	£15.5				✓	•				✓					✓		GF	DF	
GOATS CHEESE SALAD Kidderton Ash goats cheese, beetroots, fresh apple, walnuts, rocket, roast onions and croutons	£14.0	✓									✓				✓	V	No crouton	DF	No goats cheese
SEAFOOD LINGUINE King prawn, cod cheek, clams and squid with garlic, chilli, white wine and parmesan	£16.5	✓	✓			•		<b>✓</b>	✓						✓			No Parmesan	
SPRING VEGETABLE LINGUINE. Spring asparagus, leeks, chestnut mushrooms and peas, wild garlic and parsley pesto with parmesan	£13.0	✓						•			₹					V		No Pesto or Parmesan	No Pesto or Parmesan
BRAISED LAMB RAGU Shoulder of lamb in red wine tomato ragu with rigatoni pasta	£16.5	✓		✓				•							✓			No Parmesan	
COACH CHIPS, GARLIC MAYO	£4.0	Fryer traces			<b>✓</b>			<b>✓</b>		✓					✓	V	Fryer traces	DF	No mayo
SWEET POTATO FRIES, GARLIC MAYO	£4.0	Fryer traces			✓			<b>✓</b>		✓					✓	V	Fryer traces	DF	No mayo
BEER BATTERED ONIONS	£3.5	✓													<b>✓</b>	V		DF	VE
ROASTED ROOTS AND KALE	£3.5							<b>✓</b>								V	GF	No Butter	No Butter
MIXED LEAF SALAD	£3.5															V	GF	DF	VE
CAULIFLOWER CHEESE	£3.5	<b>✓</b>						<b>✓</b>		<b>✓</b>						V			

#### MAINS - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
SPRING CHICKEN 'CASSEROLE'. St. George's chicken, grilled hiscbi cabbage, spring vegetables, crispy pancetta and confit potatoes, white wine & roast chicken butter sauce	£19.0			✓				✓							✓		GF		
COACH PIE. Beef shin, beer and bone marrow pie with mashed potatoes and spring vegetables and sticky beef gravy	£15.0	✓		✓	✓			<b>✓</b>		✓					✓				
<b>DUO OF SPRING LAMB.</b> Roast rack and braised shoulder, garlic potatoes, asparagus, wild garlic, leeks and peas with minted lamb braising sauce	£21.0			✓				✓							✓		GF	No Butter	
SMOKED FISH AND SHELLFISH PIE. Smoked haddock, salmon, king prawns, cockles and mussel pie with mustard and herb mash and spring vegetables	£16.0		✓	<b>✓</b>	✓	✓		<b>✓</b>	✓	✓					✓		GF		
RISOTTO Wild mushroom, asparagus and spinach risotto with white wine and parmesan	£14.0			✓				•							✓	V	GF	No Parmesan	No Parmesan
HERB CRUSTED COD LOIN. Butter roasted cauliflower, confit potatoes, leeks and cauliflower puree, pickled cockles and endive	£21.0	✓				✓		<b>✓</b>	✓						✓		No Crust		
FISH AND CHIPS Beer battered hake, coach chips, marrowfat peas and tartare sauce	£13.5	✓			✓	✓		✓		✓					✓	No hake. Tofish instead. No tartare	No Batter. Pan fried hake	No Tartare	No hake. Tofish instead. No tartare

## GRILL & BURGER - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
10oz DRY AGED RIB EYE Coach chips, grilled flat mushroom, tomato and rocket salad Add peppercorn or blue cheese sauce £2.5	£24.0	Fryer traces															GF	DF	
<b>8oz DRY AGED FILLET</b> Coach chips, grilled flat mushroom, tomato and rocket salad Add peppercorn or blue cheese sauce £2.5	£28.0	Fryer traces															GF	DF	
GRILLED FISH Whole grilled red Gurnard, saffron aioli, coach chips, tomato and rocket salad	£16.0				✓	✓		~		✓					•		GF	No butter or aioli	
COACH BURGER 7oz Beef burger, gem lettuce, tomato, gherkin, red onion and mayo in ciabatta with coach chips Add Bacon £1 Cheese £1 Pulled Pork £2	£14.0	✓			<b>✓</b>			•		✓					✓		GF bun	No cheese or mayo	
BLACK AND BLUE BURGER 7oz beef burger with grilled flat mushroom and blue cheese in ciabatta with coach chips	£15.5	✓			✓			<b>✓</b>		✓					✓		GF bun	No cheese or mayo	
CHICKEN BURGER Panko crusted chicken, gem lettuce, red onion, BBQ sauce and mayonnaise in ciabatta with coach chips Add Bacon £1 Cheese £1 Pulled Pork £2	£14.0	•			<b>✓</b>			<b>✓</b>		✓					✓			No Mayo	
'TOFISH' BURGER Battered tofu, pulled jackfruit, BBQ sauce, wood fired peppers, onion and corn, vegan mayonnaise and rocket in ciabatta with Coach chips	£13.5	✓								✓					✓	V		DF	VE
Below for allergens purposes only, don't display on menu individually.																			
PEPPERCORN SAUCE	£2.5	✓						<b>✓</b>							<b>✓</b>				
BLUE CHEESE SAUCE	£2.5	✓						<b>⋖</b>		✓					✓				
BACON	£1.0														✓		GF	DF	
CHEESE	£1.0							<b>⋖</b>								V	GF		
PULLED PORK	£2.0														<b>✓</b>		GF	DF	ļ

## **ROASTS - Served 12-3PM**

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)		Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
ROAST BEEF Roast topside of beef, goose fat roasties, honey roast roots, buttered kale, Yorkshire pudding and gravy	£16	✓													✓		GF Yorkshire	No Butter	
ROAST LAMB Roast Lamb shoulder, goose fat roasties, honey roast roots, buttered kale, Yorkshire pudding and gravy	£16	✓													✓		GF Yorkshire	No Butter	
ROAST CHICKEN Half a roast lemon and thyme free range chicken, goose fat roasties, honey roast roots, buttered kale, Yorkshire pudding and gravy	£16	✓													✓		GF Yorkshire	No Butter	
VEGETARIAN ROAST Roasted pumpkin, carrot and cashew nut loaf, 'naked' roasties, Yorkshire pudding and veggie gravy	£14	✓			✓											V		No Butter	
CAULIFLOWER CHEESE	£3.5	<b>✓</b>						<b>⋖</b>		<b>✓</b>						V			
PIGS IN BLANKETS	£3.5	✓													<b>✓</b>			DF	
Below for allergens purposes only, don't display on menu.																			
GOOSE FAT ROAST POTATOES																	DF	No Butter	
NAKED ROASTIES																V	DF	No Butter	No Butter
HONEY ROAST ROOTS																V	DF	No Butter	No Butter
BUTTERED KALE																V	DF	No Butter	No Butter
YORKSHIRE PUDDING		✓			<b>⋖</b>			<b>✓</b>								V		No Butter	
GRAVY				<b>✓</b>						<b>✓</b>					<b>✓</b>		GF	No Butter	
VEGGIE GRAVY				<b>✓</b>											✓	V	GF		VE

#### PUDDING - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)	Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
CHEESECAKE White chocolate and rhubarb cheesecake, ginger biscuit, rhubarb sorbet, ginger tulle and creme patisserie	£8.0	✓			~			<b>✓</b>										
COACH HOUSE SOUFFLE please ask a member of the team for todays scuffle flavour	£8.0														V	GF		
CHOCOLATE FONDANT clotted cream ice cream and caramel popcorn	£8.0	✓																
PAVLOVA lemon pavlova with lemon curd, raspberry yoghurt ice cream and fresh raspberries	£7.0				<b>✓</b>			<b>✓</b>							V	GF	Sorbet instead of ice cream	
PETIT FOURS locally handmade chocolates by Aneesh Popat, chocolatier. 4 flavours: raspberry and rose, passionfruit, caramelised orange, caramel	£4.0							✓					✓		V			Raspberry & rose and Passion- fruit flavours are Vegan.
ICE-CREAMS & SORBETS 3 Scoops: Please ask a member of the team for todays ice-cream and sorbet flavours. They are all made in house!	£6.5	✓			•			<b>✓</b>						✓				
CORNISH BLUE Cornish blue, chicory and micro Waldorf salad with port reduction and honey	£7.0																	
ICE CREAM & SORBETS	ALLERGE	ENS DEPEN	ND ON FLAVOU	RS, PLE	ASE AS	SK THE	TEAM											

#### Beer Food - Served 12-2:30PM & 6-9PM

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)	Mustard	Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
MARINATED GREEK OLIVES	£4															V	GF	DF	VE
ROASTED SPANISH CHORIZO	£6	✓						<b>✓</b>											
GOATS CHEESE CROSTINI caramelised onions and rocket	£6	✓						<b>✓</b>							✓	V	GF Toast		
HUMMUS AND PITTA Wood fired red pepper hummus with toasted pitta bread	£5	✓											✓			V	GF toast	DF	VE
SQUID Salt and chilli squids with garlic mayonnaise	£7	✓			<b>✓</b>			<b>✓</b>	✓	<b>✓</b>								No Mayo. Tomato chutney instead	
HALOUMI Grilled haloumi with tomato and chilli chutney	£6														✓	V	GF		
KING PRAWN SKILLET Baked garlic and chilli king prawns with warm ciabatta	£6	✓	✓					<b>✓</b>									GF toast		
CHICKEN KATSU Panko crusted chicken and Katsu curry sauce, spring onions and coconut	£6	✓			<b>✓</b>			<b>✓</b>			✓								
'TOFISH' Battered tofu goujons with lemon and chilli and spiced tomato chutney	£5	✓													✓	V		DF	VE
COACH CHIPS, GARLIC MAYO	£4	Fryer traces			•			<b>✓</b>		<b>✓</b>					✓	V	Fryer traces	DF	No mayo
SWEET POTATO FRIES, GARLIC MAYO	£4	Fryer traces			✓			<b>✓</b>		<b>✓</b>					✓	V	Fryer traces	DF	No mayo
GOOSE FAT AND ROSEMARY ROASTIES HORSERADISH MAYO	£4				<b>✓</b>			<b>✓</b>		<b>✓</b>					✓		GF	No mayo	

# BREAKFAST - Served 7-9am (Mon-Fri), 8-10am (Sat & Sun)

Dish	Price	Gluten	Crustaceans	Celery	Eggs	Fish	Lupin	Milk	Molluscs (mussels & oysters)	Tree nuts	Peanuts	Sesame seeds	Soybeans	Sulphur dioxide & sulphites	Veggie?	GFA?	DFA?	VEA?
THE COACH FULL ENGLISH Lincolnshire sausage, smoked back bacon, flat field mushroom, roasted tomato, hash brown, baked beans, egg - fried, poached or scrambled	£9.5	✓			✓			✓						✓		No sausage	No milk or cream in scrambled egg	
VEGETARIAN Flat field mushroom, roasted tomato, 2 hash browns, baked beans, 2 eggs - fried, poached or scrambled		Fryer traces			✓			✓							v		No milk or cream in scrambled egg	No Egg
FREE RANGE EGGS ON TOAST 2 fried, poached or scrambled eggs on fresh cut white or granary toast		✓			✓			✓							v	Gluten free toast	No butter. No milk or cream in scrambled egg	
BACON SANDWICH Smoked back bacon on fresh cut white or granary bread		✓						✓						✓		Gluten free toast	No butter	
SAUSAGE SANDWICH Lincolnshire sausages on fresh cut white or granary bread		✓												✓			No butter	
SALMON AND AVOCADO Crushed avocado and kiln roasted salmon with poached eggs on granary toast		✓			<b>✓</b>	•		<b>✓</b>							No salmon	Gluten free toast	No butter	No salmon, butter or egg
PANCAKES banana buckwheat pancakes with smoked back bacon and maple sauce								✓						✓	No bacon	GF	DF	No bacon
PORRIDGE Porridge with honey, jam (or plain)		✓						✓							v			