EVENING MENU

WHILE YOU WAIT

Spanish Bar Mix Olives £5.25

VE, GF SD 155 Kcal

Curried Bombay Mix Nuts £5.50

VE G, N, P, SD 654 Kcal

Cheddar Stuffed Jalapeños £5.95

V G, S, D, E, SD 331 Kcal

SMALL PLATES

Onion & Potato Bhaji £7.95

Split red lentil dhal, curry oil
VE, GF CE 999 Kcal

Chef's Bread Board £6.45

Flavoured butters, extra virgin rapeseed oil, balsamic vinegar **v & GF ON REQUEST** G, D, SE, SD 1234 Kcal

Crab & Nduja Croquetas £9.95

Creamed leeks, samphire, leek oil G, C, E, D 773 Kcal Chef's Soup of the Season £6.95

Kitchen made focaccia GF ON REQUEST
ASK FOR ALLERGENS & CALORIES

Coachman's Cheese Fritters £6.95

Chilli bacon jam, roquette

V ON REQUEST G, E, D, MU, SD 924 Kcal

BBQ Pork Belly Bao Buns £9.95

Crispy onions, pea shoots G, D, CE 435 Kcal

Breaded Chicken Goujons £7.95

Katsu sauce, puffed rice G, D, E, CE 1011 Kcal

Classic Houmous £6.95

Basil pesto, grilled flatbread VE, GF ON REQUEST G, D 589 Kcal

Lamb Kofta Scotch Egg £8.95

Smoked tandoori aioli, crispy onions, mint oil G, S, E, MU 722 Kcal

Grilled King Prawns £11.95

Garlic butter, tomato concasse C, D, SD 305 Kcal

SEASONAL MAINS

Wild Venison & Gnocchi Ragu £21.95

Pan fried winter chanterelles, shaved Parmesan, herb oil G, N, E, D, SD 1029 Kcal

Pan Roasted Chicken Supreme £18.95

Fondant potato, grilled hispi cabbage, wild mushroom & tarragon sauce GF D, CE, SD, MU 1043 Kcal 12 Hour Braised Shin of Beef £19.95

Buttered winter cabbage, smoked mashed potato, bone marrow sourdough crumb, red wine stock gravy **GF ON REQUEST** G, D, CE, MU, SE, SD 1257 Kcal Pan Fried Chalk Stream Trout £23.95

Thai green vegetable & mussel broth, seaweed potato rösti, crispy samphire, curry oil GF C, F, MO, D, CE, SD 746 Kcal

Panko Crusted Tofu £14.95

Braised rice, katsu sauce, roasted sweet potato, pickled carrot VE G, S, MU, SD 995 Kcal

EVERYDAY STAPLES

Chef's Pie of the Day £15.95

Fat cut chips or creamy mash, season's best vegetables, stock gravy ASK FOR ALLERGENS & CALORIES

Secret Recipe
Beer Battered Fish £17.95/£14.95

Fat cut chips, mushy peas, Chef's tartare sauce, charred lemon GF F, S, E, D, CE, MU, SD 1367 Kcal/1070 Kcal Locally Made
Lincolnshire Sausages £15.95

Caramelised onion mashed potato, rich gravy, crispy onions, seasonal vegetables G, D, CE, SD 1295 Kcal Spinach, Blue Cheese & Ricotta Cannelloni £16.95

Toasted pine nuts, green salad, garlic bread V G, D, E, CE, MU 1461 Kcal

Pan Fried Calves Liver £15.95

Charred onion, smoked mashed potato, grilled hispi cabbage, pancetta, rich gravy GF D, CE, MU, SD 661 Kcal

FROM THE GRILL

Tandoori Chicken Hanging Kebab £17.95Pilau rice, tikka sauce, onion bhaji, toasted naan,

mango chutney **GF ON REQUEST** G, D, E, CE, SD 1363 Kcal Upgrade to Tandoori King Prawns £5.45 C, D 116 Kcal

Steak Frites £19.95

8oz flat iron steak, skin-on fries, green salad, peppercorn sauce **GF** D 1361 Kcal The Coachman's Burger £15.95

Lincolnshire beef patty, smoked bacon, Monterey Jack cheese, crispy onions, toasted brioche bun, lollo blonde lettuce, beef tomato, Chef's burger sauce, skin-on fries GF ON REQUEST G, S, E, D, CE, MU, SD 1053 Kcal 10oz Gammon Steak £19.95

Grilled flat mushroom, confit beef tomato, fat cut chips, fried hen's egg, grilled pineapple GF E, D, SD 1348 Kcal

8oz Sirloin Steak £29.95

Confit beef tomato, grilled flat mushroom, fat cut chips, roquette, Parmesan salad GF E, D, MU, SD 1171 Kcal

LIGHT & HEALTHY

Smoked Mackerel, Beetroot & Potato Salad £13.95

Charred baby gem lettuce, beetroot gel GF F, E, MU, SD 809 Kcal Classic Caesar Salad £14.95

Add Grilled Chicken £3.95 224 Kcal

Traditional Waldorf Salad £14.65

Walnuts, grapes, celery, apple, mustard & yoghurt dressing VE ON REQUEST, GF N, S, E, D, CE, MU 657 Kcal

SIDES

Secret Recipe Beer

Battered Onion Rings £3.95

GF F 498 Kcal

Fat Cut Chips £3.95 VE, GF SD 739 Kcal

Skin-on Fries £3.95 VE, GF 661 Kcal

Parmesan & Truffle Fries £5.95 GF D 703 Kcal

Seasonal Buttered Vegetables £4.95 V, VE ON REQUEST, GF D 273 Kcal Mixed Salad £3.95

House dressing VE, GF MU, SD 64 Kcal

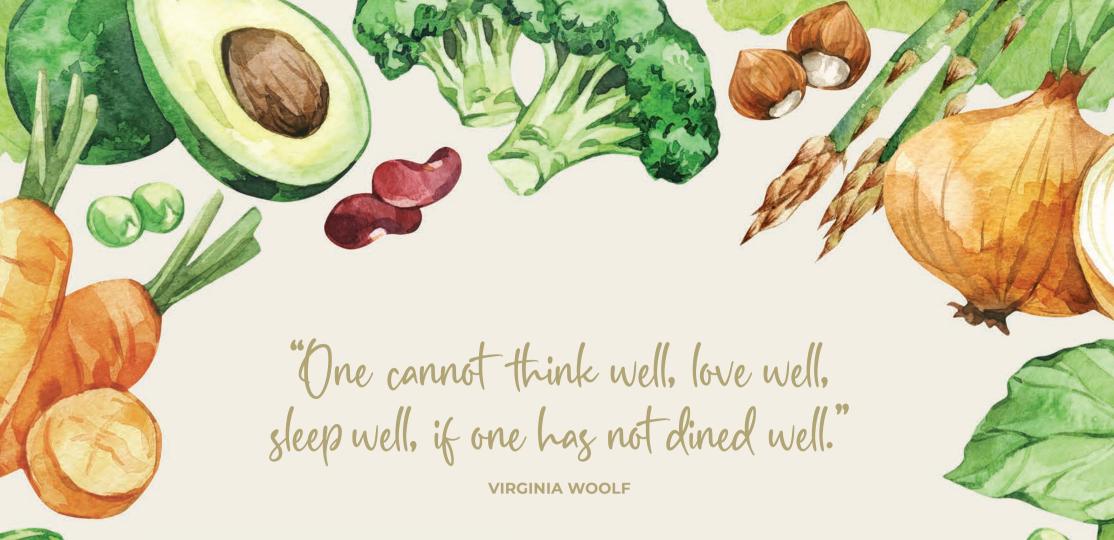


Invisible Chips £2

0% Fat, 100% Hospitality



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



IF YOU'RE FREE ON YOUR =

Birthday

THEN SO ARE WE!

Join us on your birthday for lunch or dinner and get your main and dessert absolutely free.

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS

FROM OUR FAMILY TO YOURS...

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.

AFTERNOON TEA

Join us every day between 2pm and 6pm 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?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Lee and his team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian VE: Vegan GF: Gluten-Free.

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.

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

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.







PART OF THE COACHING INN GROUP LTD

