

LUNCH 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
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Part of The Coaching Inn Group

www.coachinginngroup.co.uk



THE
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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.

 **INN THE DEAL**

2 courses £17.95 – 3 courses £25.95

Pick any courses marked with the wheel icon

Available Monday to Friday, from 12 noon until 5pm

A LITTLE SOMETHING

To enjoy with a drink while you choose

Crispy Brie Wedges

Hot honey **G, D, E** / MU, S / 688 kcal **V** 7.45

 **Pigs in Blankets**

Burnt apple purée **G, D, SD** / 345 kcal 6.45

 **Crispy Piri-Piri Chicken Wings**

Lemon, chives **G, SD** / 830 kcal 8.95

Mixed Marinated Olives

153 kcal **VE, GF** 6.95

Sharing Butter Board

Chef's selection of flavoured butters, chopped nuts, chilli flakes, crispy onions, chives, hot honey, warm sourdough **G, P, N, D, SE** / S, CE, MU, SD / 1186 kcal **VO, GFO** 12.95

STARTERS

  **Chef's Soup of the Day**

Rosemary & sea salt focaccia, salted butter

Ask for allergens & calories 6.95

Chef's Recommendation

Chicken Caesar Croquettes

Caesar dressing, shaved Parmesan, gem lettuce **G, F, E, D, CE** / S / 891 kcal 10.95

 **Beetroot Houmous**

Vegan feta, spiced chickpeas, pickled shallots, toasted flatbread **G, SE, SD** / E, D, MU / 511 kcal **VE, GFO** 7.95

Mr White's Smoked Mackerel Pâté

Toasted sourdough, Asian cucumber salad, charred lemon **G, F, D, SE** / P, N, SD / 307 kcal **GFO** 9.95

 **Ham Hock Terrine**

Pickled beetroot, piccalilli gel, red-vein sorrel, crostini **G, MU, SE, SD** / CE / 298 kcal **GFO** 8.45

Smoked Haddock Chowder

Poached hen's egg, Cajun-spiced crumb **G, F, E, D, CE, SD** / MU / 531 kcal 11.95

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**

Secret-recipe beer-battered haddock, chunky chips, mushy peas or chip shop curry sauce, chef's tartare sauce, charred lemon **F, E, MU, SD** / 895/1312 kcal **GF** 15.50/18.50

Only the small portion is included in the fixed price menu

 **Chef's Pie of the Day**

Chunky chips or creamy mash, season's best vegetables, stock gravy

Ask for allergens & calories 17.45

  **6oz Pork, Apple & Sage Burger**

Burnt apple purée, fried hen's egg, toasted brioche bun, butterhead lettuce, beef tomato, skin-on fries, celeriac remoulade **G, E, CE, MU, SD** / 1444 kcal 16.95

 Perfectly paired with **Pinot Noir** – light and juicy with ripe cherry and strawberry notes

8oz Flat Iron Steak

Skin-on fries, three-peppercorn sauce, green salad **D, SD** / 1126 kcal **GF** 22.95

Lincolnshire Sausages & Mash

Locally made Lincolnshire sausages, caramelised onion mashed potato, stock gravy, crispy onions, seasonal vegetables **G, S, CE, SD** / 711 kcal 16.45

Beef Massaman Curry

Sticky coconut rice, roasted spiced sweet potato, pickled shallots, toasted coconut **F, SD** / G, C, MO, P, N, CE, MU / 648 kcal **GF** 17.95

Chef's Recommendation

8oz Wagyu Beef Burger

Smoked bacon, double Monterey Jack cheese, toasted brioche bun, butterhead lettuce, beef tomato, truffle & Parmesan skin-on fries, three-peppercorn sauce **G, E, D, SD** / S, CE, MU / 1600 kcal **GFO** 24.95

Smoked Salmon Fishcake

Buttered new potatoes, charred Tenderstem, tartare hollandaise, poached hen's egg **G, F, S, E, D, CE, MU, SD** / 1220 kcal 17.45

 Perfectly paired with **Pinot Grigio** – light, crisp and refreshing with delicate apple notes

 **Thai Red Vegan Meatball Curry**

Sugar snap peas, red peppers, sticky coconut rice, roasted spiced sweet potato, Thai basil **G, S** / L, CE, MU / 676 kcal **VE, GFO** 15.95

ARTISAN SANDWICHES

Croque Madame

Rarebit-topped ham & cheese toasted sandwich, fried hen's egg, skin-on fries, dressed leaves, celeriac remoulade **G, F, E, D, CE, MU, SD** / S / 1995 kcal **GFO** 12.95

 **4oz Rump Steak Ciabatta**

Caramelised onions, Dijon mustard mayonnaise, rocket, skin-on fries, dressed leaves, celeriac remoulade **G, E, CE, MU, SE, SD** / 1938 kcal **GFO** 14.95

Chicken Caesar Baguette

Crispy bacon, gem lettuce, Caesar dressing, malted wheat baguette, skin-on fries, dressed leaves, celeriac remoulade **G, E, D, CE, MU** / SE / 1417 kcal **GFO** 11.95

Avocado Ciabatta

Sun-blushed tomato, olives, rocket, skin-on fries, dressed leaves **G, MU, SE** / 1066 kcal **VE, GFO** 11.25

New York Deli Bloomer

Pastrami, mustard mayonnaise, kimchi, gherkins, Monterey Jack, white or malted bloomer **G, F, E, D, MU, SD** / S / 1253 kcal **GFO** 9.95

Tuna & Sweetcorn Bloomer

White or malted bloomer **G, F, E, D, MU** / S / 864 kcal **GFO** 8.25

SALADS & NOURISH BOWLS

 **Hot-Smoked Salmon Caesar**

Baby gem & radicchio lettuce, vegetable crisps, pickled plums, golden beetroot, Parmesan, Caesar dressing **F, E, D, SD** / 575 kcal **GF** 16.95

  **Winter Orzo & Chickpea Salad**

Roasted sweet potato, avocado, dried cranberries, wilted kale, crumbled feta, beetroot glaze **G, SD** / S, CE, MU / 857 kcal **VE** 13.95

BRUNCH

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

Coachman's Full English Breakfast

Smoked bacon, Lincolnshire sausage, herb-salted grilled tomato, flat mushroom, baked beans, hash brown, black pudding, your choice of free-range hen's egg, buttered sourdough toast **G, E, D, SD** / 1128 kcal **VEO, GFO** 14.50

Coachman's Rarebit on Brioche Toast

Smoked bacon, poached hen's egg **G, D, F, E, MU** / S / 591 kcal **GFO** 8.95

Breakfast Muffin

Smoked back bacon, Lincolnshire sausage patty, toasted English muffin, hash brown, hot honey **G, SD, D** / S, E / 1078 kcal 9.95

Smashed Avocado

Crispy fried hen's egg, crumbled vegan feta, sourdough toast, hot honey, sesame seeds **G, D, E, SE** / P, N / 687 kcal **V, VEO, GFO** 10.95

Black Pudding & Bacon Eggs Benedict

Toasted muffin, smoked back bacon, crumbled black pudding, poached hen's eggs, hollandaise sauce **G, E, D** / S / 585 kcal 10.95

Buttermilk Pancakes

Mixed berry compote, natural yoghurt, orange crisps **G, E, D, SD** / 1019 kcal **V, VEO, GFO** 8.95

Swap...

Natural yoghurt for a scoop of vanilla ice cream **D** / 135 kcal

SIDES

Chunky Chips

Chip shop curry sauce **D, SD** / 541 kcal **GF** 5.45

Skin-On Fries

Herb salt 583 kcal **VE, GF** 5.25

Grilled Hispi Cabbage

Cajun-spiced crumb, hot honey **G, D** / 335 kcal **V** 4.75

Charred Tenderstem Broccoli

Crumbled vegan feta, chopped nuts, beetroot glaze **P, N, SE, SD** / S, CE, MU, G / 200 kcal **VE, GF** 5.95

Salt & Pepper Onion Rings

L, CE, F / 841 kcal **VE, GF** 4.95

Loaded Potato Skins

Pancetta, cream cheese, Cheddar, chives **D** / SD / 441 kcal **GF** 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 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)