

# EVENING MENU

## SMALL PLATES

### Poached Salmon & Dill Fishcake £10.95

Panko Crumb, Citrus Hollandaise, Tempura Samphire, Caper Salad  
G, C, F, E, D, MU, SD 767 Kcal

### Kitchen Made Focaccia £5.95

Chefs accompaniments  
G, SD, D 502 Kcal

### Crispy Whitebait £7.75

Wasabi Lime Tartare  
G, F, E, MU 560 Kcal

### Spring Beetroots £8.95

Vegan Feta, Frisee, Micro Herbs, Roquette, Rye Crisps, Basil & Walnut Pesto  
G, N, SD, S 256 Kcal

### Oven Baked Halloumi or Vegan Feta £8.45

Smoky Tomato Sauce, Sourdough Wedge  
(VE OR GF UPON REQUEST) G, P, N, S, E, D, SE 300 Kcal

### Spanish Bar Mixed Olives £5.95

Baby Watercress  
(VE) SD 130 Kcal

### Salt & Pepper Spare Ribs £10.95

Five Spice, Crispy Garlic  
G, S, SE 787 Kcal

### Corn Fed Chicken & Doreen's Black Pudding Terrine £9.95

Sourdough, Piccalilli, Chicken Crackling  
G, N, S, MU, SE 565 Kcal

### Soup of the Day £7.95

Chef's Bread, Yorkshire Butter  
(VE OR V UPON REQUEST) ASK FOR ALLERGENS 533 Kcal

### Korean BBQ Chicken Mini Sliders £9.45

Shredded Carrot, Pickled Red Cabbage  
G, S, E, D, CE, SE, SD 461 Kcal

## SEASONAL MAINS

### 8oz Picanha Steak £24.95

Confit Beef Tomato, Grilled Flat Cap Mushroom, Parmesan Fries, Pink Peppercorn Compound Butter  
E, D 973 Kcal

Add Onion Rings or Roquette & Watercress Salad for £3.95

### Beetroot, Green Pea, Lemon & Spinach Risotto £16.95

Watercress Puree, Parmesan Tuile  
(VE UPON REQUEST) D, E, CE, SD 808 Kcal

### Marinated Chicken Gyros £17.95

Flatbread, Skin on Fries, House Pickles  
G, D, SD 805 Kcal

### Herb Parmesan Crusted Hake £23.95

Beetroot Lemon & Spinach Risotto, Sauce Vierge  
G, F, E, D, CE, SD 1329 Kcal

### Sugar Pit Cured Gammon Steak £18.95

Pineapple Chutney, Pea & Mint Puree, Poached Hens Eggs, Skin on Fries  
G, E, D, CE, MU, SD 1491 Kcal

### Pulled Lamb Shoulder & Garden Mint Shepherd's Pie £17.95

Parsley Crumb, Sautéed Spring Greens  
G, D 448 Kcal

## EVERYDAY STAPLES

### Theakston's Ale Battered Haddock £18.45

Hand Cut Chips, Mushy Peas or Chefs 'Chip Shop' Curry Sauce, Homemade Dill Tartare Sauce  
G, F, E, MU, SD 865 Kcal

### Roasted Herb Fed Chicken & Pulled Smoked Ham Hock Puff Pastry Pie £17.95

Fat Chips or Creamed Mash, Braising Gravy & Spring Greens Sauté  
G, S, E, D, CE, SD 822 Kcal

### Feathers Burger £17.95

6oz Smoked Paprika Rump Steak Burger, Crispy Streaky Bacon, Onion Chutney, Grilled Cheddar, Chefs Burger Sauce & House Burger Relish  
G, E, CE, MU, SD 935 Kcal

### Wild Mushroom, Lentil & Chickpea Pie £16.95

Sweet Potato Puree, Sauté Stem Broccoli, Red Wine & Thyme Jus  
G, CE, SD 595 Kcal

### Crispy Chicken Burger £17.95

Chefs Chilli Jam, Baked Mac n Cheese, Crispy Onions, Toasted Brioche, Gem Lettuce, Beef Tomatoes, served with Skin on Fries & Red Cabbage Slaw  
G, E, D, CE, MU, SD 1068 Kcal

### Feathers Chicken Parmo £17.95

Bechamel or Tomato & Basil Sauce, Hand Cut Chips, Roast Garlic & Chive Mayonnaise, House Salad  
G, E, D, MU, SD 1471 Kcal

## LIGHT & HEALTHY

### Hoi Sin Duck Salad £17.95

Confit Yorkshire Duck Leg, Beansprout, Carrot, Snow Peas & Mooli Radish, Hoi Sin Sauce, Soft Boiled Hens Egg, Sesame & Hoisin Drizzle  
G, P, N, S, E, SE, SD 222 Kcal

### Asparagus, Sugar Snap, Toasted Pistachio Salad £16.95

Spring Green Herbs, Shallot Vinaigrette, Garlic Chive Garnish  
(VE) N 304 Kcal

### Gochujang Marinated Crispy Cauliflower 'Wings' £16.95

Steamed Basmati & Wild Rice, Charred Pak Choi, Spring Onion, Sesame  
S, SE, SD 779 Kcal

### 'Ploughman's' Salad £16.95

Extra Mature Cheddar, Pickled Onion, Pulled Ham Hock, Fresh Apple, Celery, Cherry Vine Tomatoes, Herb Croutons, Mustard Dressing, Baby Leaves  
G, D, MU, SD, CE 792 Kcal

## SIDES

### Fat Chips £5.25

190 Kcal

### Skin on Fries £5.25

261 Kcal

### Roasted Garlic Ciabatta £5.95

G, D, SE 415 Kcal

### Seasonal Spring Vegetables £5.95

D 139 Kcal

### Theakston's Ale Battered Onion Rings £4.95

G 196 Kcal

### Mustard Dressed Baby Leaves £5.95

MU 169 Kcal

Hospitality Action

### 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](http://hospitalityaction.org.uk)

## DESSERTS

### Warm Double Chocolate & Raspberry Cookie £7.95

Freeze Dried Raspberries, Raspberry Sorbet  
S, E, D 464 Kcal

### Vegan Espresso Creme Caramel £7.95

Pistachio Biscotti  
(VE) G, N, S, SD 801 Kcal

### Elderflower Brûlée £7.95

Lemon Madeleines  
G, E, D 713 Kcal

### Mango Panna Cotta £7.95

Tonka Cream, Raspberry Clotted Cream Shortbread Sandwich  
G, D, SD 843 Kcal

### Rhubarb & Blood Orange Crumble £7.95

Vanilla Bean Anglaise  
(GF) E, D, SD 903 Kcal


### Sticky Toffee Pudding Sundae £8.95

Warm Sticky Toffee Pudding, Cinder Toffee Ice Cream, Warm Caramel Sauce  
(GF) E, D, SD 830 Kcal

### Artisan Yorkshire Cheeseboard £12.95

Chefs Chutney  
G, N, D, SE, SD 606 Kcal





“One cannot think well, love well,  
sleep well, if one has not dined well.”

VIRGINIA WOOLF

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 Tom 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

