### BRUNCH

#### Served Monday – Saturday until 2pm, Sunday until 11.45am

#### Eggs Benedict £9.95

Toasted muffin, grilled back bacon, soft poached Yorkshire hen's eggs, Chef's hollandaise, paprika, baby cress GF ON REQUEST G, S, E, D 727 Kcal

Yorkshire Sausage or Bacon Ciabatta £5.95 G, D, SE, SD 698 Kcal Add a fried Yorkshire hen's egg £1 E 60 Kcal Add red onion marmalade £1 77 Kcal

**Smoked Salmon & Chive** Yorkshire Egg Omelette £12.95 F, E, D 283 Kcal

**Sundried Tomato & Spinach** Yorkshire Egg Omelette £9.95 V E, D 239 Kcal

Crispy Fried Chicken & Waffle £12.95 Hot honey sauce, smashed avocado, flaked chilli G, S, D, CE 833 Kcal

Vanilla Waffle £8.95 Maple syrup, avocado, flaked chilli VE G, S 588 Kcal Add a brace of poached Yorkshire hen's eggs £2 E 60 Kcal

> Vegan Dark Chocolate & Blueberry Banana Loaf £6.95 VE G. S. SD 491 Kcal

## SANDWICHES

#### ARTISAN Served with skin-on fries

Chef's Roast Pudwich of the Day £12.95 Roast gravy ASK FOR ALLERGENS & CALORIES

Haddock Goujons Ciabatta £12.95 Dill tartare, gem lettuce, green salad GF ON REQUEST G, F, E, MU, SE 1141 Kcal

Mediterranean Vegetable, Sundried Tomato Chutney & Vegan Feta Panini £10.95 Roquette, green salad VE G, N, SD 867 Kcal

#### Chicken Katsu Sando £11.95

White bread, panko breaded chicken, red cabbage slaw, pickled jalapeños, tonkatsu sauce G, F, S, E, CE, MU 956 Kcal

#### CLASSIC

Served on white or wholemeal bloomer with mustard dressed leaves **GF ON REQUEST** 

Overnight Roasted Topside of Beef £10.95 Sweet pickled red onion, rocket, horseradish G, E, D, MU, SD 294 Kcal

Roasted Coronation Chicken £9.95 Toasted almonds, mango chutney, cress G, N, E, D, CE, MU, SD 509 Kcal

Yorkshire Free Range Egg Mayonnaise £8.95 Cracked pepper, cress D, G, E, MU 453 Kcal

Honey & Orange Glazed Gammon £9.95 Chef's piccalilli D, G, E, MU 654 Kcal

Crispy Whitebait £6.95 Curried aioli G, F, E, MU, SD 485 Kcal

Chana Tikki Indian Chickpea Patty £9.95 Chef's mango salsa, lime & mint dressing VE G, MU, SD 234 Kcal

Whipped Yellison Farm Goat's Cheese £10.95 Honey, sticky fig chutney, beetroot balsamic, baked ciabatta. candied walnuts V, GF ON REQUEST G, N, D, SD 692 Kcal

**Yorkshire Venison** Bourguignon £22.95 Thyme & Parmesan suet dumplings, buttered greens G, E, D, MU, SD 735 Kcal

Chef's Recipe Battered Haddock & Chips £18.45 Chunky dill tartare sauce, mushy peas or Chef's curry sauce GF E, F, MU 865 Kcal

Pulled Beef Shin & Ale Pie £17.95 Creamed mash or hand cut fat chips, roasted carrot, tenderstem broccoli, ale gravy G, E, D, SD 862 Kcal

Pulled Lamb Shoulder, Redcurrant & Garden Mint Shepherd's Pie £16.95 Parsley crumb, sautéed greens G, D 448 Kcal Add Cheddar £1 D 200 Kcal

## DAYTIME MENU

## SMALL PLATES

Haggis Scotch Egg £10.95 Runny Yorkshire free range egg yolk, BBQ Whisky ketchup G, F, E, D, CE, SD 532 Kcal

> Spanish Bar Mix Olives £5.95 Baby cress VE SD 130 Kcal

Traditional Pork & Beef Pierogi £9.95 Crispy panko, sauerkraut G, S, D 514 Kcal

Kitchen Made Focaccia £5.95 Yorkshire butter, beetroot balsamic. cold pressed rapeseed oil V, VE ON REQUEST G, D, SD 576 Kcal

## SEASONAL MAINS

**Confit Crispy Rolled** Belly of Pork £21.95 Maple & poppy seed roasted roots, cider jus, charred hispi cabbage, caramelised Braeburn purée MU, SD 1672 Kcal

Pan Seared Supreme of Chalk Stream Trout £22.95

Creamy wild mushroom orzo risotto, Parmesan crisp, green herb oil, crispy kale G. F. S. E. D. CE 870 Kcal

## LUNCHTIME STAPLES

Merguez Spiced Lamb Burger £18.95 Spicy harissa sauce, gem lettuce, beef tomato,

Emmental, sweet pickled red onions, skin-on fries, garlic mint yoghurt dip, charcoal bun G, S, E, D, MU, SE, SD 929 Kcal

Crispy Chicken Burger £17.95

Hot honey sauce, smoked streaky bacon, Cheddar, red cabbage & chive slaw, skin-on fries, toasted brioche bun, gem lettuce, beef tomato G, E, D, CE, MU 847 kcal

## LIGHT & HEALTHY

#### Yorkshire Confit Hoisin Duck Salad £16.95

Beansprouts, snow peas, shredded carrot & mooli, shredded duck leg, baby leaves, sesame & roasted peanuts, hoisin drizzle G, E, S, P, N, SE, SD 222 Kcal

> Chana Tikki Salad £16.95 Mango salsa, baby leaves, sweet pickled red onions, lime & mint dressing VE G, MU, SD 372 Kcal

Baby Potato, sugar snap & radish salad, chilli & lemon dressing GF F, MU 378 Kcal

## SIDES

#### Hand Cut Fat Chips £4.95 VE 258 Kcal

Skin-on Fries £4.95 VE 261 Kcal Add truffle & Parmesan £1 D 261 Kcal

**Roasted Garlic Oil &** Parsley Ciabatta £4.95 V G, SE 729 Kcal

**Chef's Battered** Onion Rings £4.95 VE, GF 196 Kcal

Maple & Poppy Seed Roasted Roots £4.95 VE 269 Kcal

Mustard Dressed Salad £5.95 V, VE ON REQUEST MU 341 Kcal

#### **Chef's Gin Cured** Salmon Gravadlax £10.95 Endive & roquette salad, green herb oil,

salmon roe caviar GF F, S, SD 152 Kcal

Maple & Poppy Seed Bacon Wrapped Sausages £7.95 Crispy onions G, SD 277 Kcal

**Hot Honey Glazed** Crispy Panko Chicken £7.95 Pickled celery, Yorkshire Blue Cheese ranch dressing G, E, D, CE, MU 581 Kcal

#### Gochujang Baked Tofu Fried Rice £16.95

Snap peas, carrot, crispy garlic, spring onion, sesame VE S, SE 1048 Kcal Add a crispy fried hen's egg £1 E 60 Kcal

#### Wild Mushroom, Lentil, Chickpea & Winter Herb Puff Pastry Pie £17.95

Sweet potato purée, vegan red wine, redcurrant & thyme jus, seared tenderstem broccoli, roasted roots VE G, S, CE, SD 947 Kcal

#### Feathers Chicken Parmo £17.95

Panko crumbed chicken breast topped with creamy béchamel or tomato & basil sauce, grilled Cheddar, hand cut fat chips, house salad, roasted garlic & chive mayonnaise G, E, D, MU, SD 1471 Kcal

#### Hot Smoked Salmon £19.95

#### Vegan Malabar Curry £16.95

Steamed jasmine rice, minted coconut yoghurt, poppadom, coriander VE, GF S, MU 721 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

# "One cannot think well, love well, sleep well, if one has not dined well."

**VIRGINIA WOOLF** 

## YOU'RE FREE ON YOUR

iday

## 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

