

EVENING MENU

SMALL PLATES

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

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

Chef's Gin Cured

Salmon Gravdax £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

SEASONAL MAINS

Yorkshire Venison Bourguignon £22.95

Thyme & Parmesan suet dumplings, buttered greens G, E, D, MU, SD 735 Kcal

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

Boz Nesfield & Piercy Butchers Sirloin Steak £28.95

Served pink, Café de Paris butter, truffle fries, confit beef tomato, grilled field mushroom
G, F, D, MU, SD 1083 Kcal

Add roquette & Parmesan salad £2 E, D, SD 210 Kcal

Add Chef's battered onion rings £2 100 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

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

EVERYDAY STAPLES

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

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

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

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

Hot Smoked Salmon £19.95

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

Vegan Malabar Curry £16.95

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



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

DESSERTS

Chocolate & Miso Caramel Tart £7.95

Clotted cream ice cream, lime zest
V G, N, S, D, SD 552 Kcal

Dark Chocolate, Hazelnut & Tahini Brownie £7.95

Dark chocolate popcorn, raspberry sorbet
VE, GF N, S, SE, SD 439 Kcal

Banana Crème Brûlée £6.95

Iced rum & raisin shortbread V G, E, D 479 Kcal

Cookie Dough & Malted Milk Ice Cream Sundae £6.95

Toasted marshmallow, chocolate soil, chocolate popcorn V, GF S, D, SD 1009 Kcal

Orange & Cinnamon Spiced Golden Syrup Steamed Sponge £7.95

Vanilla bean anglaise V G, E, D, SD 748 Kcal

Baked Ricotta Vanilla Bean Cheesecake £7.95

Whisky cream V G, E, D, SD 347 Kcal

Tonka Bean Panna Cotta £7.95

Crushed meringue, blackberries, white chocolate truffles V, GF S, E, D, SD 562 Kcal

Shepherd's Purse Cheeseboard £12.95

Chef's fig jam, fruit, crackers, Yorkshire butter
V ASK FOR ALLERGENS 570 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