THE COACHING INN

LUNCH

SANDWICHES

Choose from a cup of soup, or chips and house slaw.

FISH FINGERS CIABATTA **£12.00**
Chunky battered fish fingers with mushy peas & tartare sauce, served in a warm ciabatta.

BLT **£11.00**
Crispy back bacon, lettuce, fresh tomato & mayonnaise on toasted sourdough.

SOUTHERN FRIED CHICKEN **£11.00**
Southern fried chicken with cos lettuce & ranch dressing, served in a warm ciabattaa.

PHILLY STEAK **£13.00**
Thinly sliced rump steak with sautéed peppers, onions & melted cheese, served in a warm ciabatta with dipping gravy.

CLASSIC CHEESE TOASTIE (V) **£11.00**
Toasted sourdough filled with cheddar, mozzarella, red onion chutney & spring onions.

ROAST HAM & TOMATO (V) **£12.00**
Hand-carved roast ham & fresh tomato, served in a warm ciabatta.

SALADS

STICKY BEEF SALAD **£16.00**
Sticky gochujang-glazed beef with red onions, chilli, lettuce & rocket, topped with sesame seeds.

NIÇOISE SALAD (GF) **£19.50**
Mixed leaves, new potatoes, olives, fine green beans & boiled egg, finished with a light dressing. Choose from grilled salmon or chicken.

JACKET POTATOES

Add any extra toppings for £1

All served with a fresh salad garnish

CHEDDAR, MOZZARELLA & RED ONION CHUTNEY (V) (GF) **£9.00**

BEANS (VGA) (GF) **£9.00**

COLESLAW (VGA) (GF) **£9.00**

TUNA CRUNCH (GF) **£9.00**

COFFEE & CAKE *The perfect excuse for a catch-up*

Choose any regular coffee and a slice of cake for £5.50

Allergen Information

(V) Vegetarian / **(VG)** Vegan / **(GF)** Gluten free / **(VA)** Vegetarian available
(VGA) Vegan available / **(GFA)** Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens.
While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

*All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.

THE COACHING INN

SET LUNCH

2 course **£15** */ 3 course* **£18**

STARTERS

PORK BELLY BITES (GF)
Tender pork belly bites glazed with smoky BBQ sauce.

BONELESS CHICKEN WINGS
Crispy boneless chicken wings with your choice of hot sauce or smoky BBQ.

STILTON & GARLIC MUSHROOMS (V)
Creamy garlic mushrooms with stilton, served on toasted sourdough.

SOUP OF THE DAY (V)
Ask us about today's soup of the day. Served with warm ciabatta.

MAINS

FISH & CHIPS (GFA)
Hand-battered cod fillet with chunky chips, your choice of mushy or garden peas & tartare sauce.

HONEY ROAST AND EGGS (GF)
Hand-carved honey roast ham with fried eggs & chunky chips.

SAUSAGE & MASH (GF)
Premium pork sausages served with creamy mashed potato, onion gravy and topped with crispy fried onions.
(V) Vegetarian sausages also available.

BEEF LASAGNE
Rich beef bolognese layered with pasta and topped with melted mozzarella & cheddar, served with garlic bread & ranch salad.
(V) Vegetarian lasagne also available.

BEETROOT & GOATS CHEESE TORTELLONI (VA)
Beetroot & goat's cheese tortelloni drizzled with a olive oil and topped with parmesan and toasted seeds.

DESSERTS

CHOCOLATE BROWNIE (GF) (V)
Warm chocolate brownie served with vanilla ice cream & rich chocolate sauce.

STICKY TOFFEE PUDDING (V)
Classic sticky toffee pudding served with creamy custard.

WINTER BERRY MESS (V) (GF)
Strawberry meringue nest with winter berries, strawberry sauce & vanilla ice cream.

SELECTION OF JUDES ICE CREAMS (V) (VGA) (GF)
Choose from Vanilla, Vegan Vanilla , Chocolate, Strawberry or Salted Caramel.