

The Kitchen at The Coach

Fresh ingredients • Seasonal flavours • Food made with care

At The Kitchen at The Coach, we prepare every dish using quality ingredients, bringing together pub favourites and modern classics, all freshly cooked to order.

À La Carte

TO SHARE

GARLIC & ROSEMARY BRIOCHE £16

Homemade brioche with a smoked garlic butter and whipped balsamic butter

BEEF DRIPPING CANDLE £18

Warm sourdough for dipping into slow-melted beef dripping

STARTERS

HAM HOCK TERRINE £9

Served with celeriac and apple remoulade, blackberry gel

SMOKED CHEDDAR & HAM CROQUETTES £9

Golden croquettes with parsley and pickled red onion

MUSSELS £9.50

Tomato, garlic and rosemary sauce with sourdough

HOMEMADE SCOTCH EGG £9

Served with pickled vegetables and piccalilli

CHEESE & ONION TART £8.50

Served warm with fresh rocket

SIDES

£6 each

CHUNKY CHIPS

SKIN ON FRIES

ONION RINGS

HALLOUMI FRIES

GARLIC BREAD

Add cheese +£2

MAINS

8OZ SIRLOIN STEAK £19

Served with parmesan, rocket, truffle dressing and fries

LIVER & MASH £16

Pan fried calves' liver, creamy mash, onion and rich beef jus

BEER BATTERED FISH & CHIPS £17

Chunky chips, minted peas and tartare sauce

HOUSE BURGER £16

Topped with pancetta, red onion marmalade, parmesan and fries

CHICKEN BURGER £16

Choose from grilled or panko breaded chicken breast. Garlic aioli, BBQ sauce, baby gem and fries

VEGAN BURGER £16

Homemade corn fritter with chilli jam

HOMEMADE FLATBREADS £16.50

Served with fries and dressed rocket.

Choose from:

- Slow-cooked Lamb Shoulder
- Garlic Mussels
- Courgette, Feta, Edamame & Mint (V)

SHEPHERD'S PIE £15.50

Slow-braised lamb topped with buttery mash and served with seasonal vegetables

SMOKED TROUT £17

New potatoes, watercress sauce and cured egg yolk

ROASTED CAULIFLOWER (V) £15.50

Feta, almonds, pomegranate, coriander and lemon

CHARRED HISPI CABBAGE (V) £15.50

Romesco sauce, smoked leeks and buttered new potatoes

MIXED GRILL £22

Rump steak, gammon, chicken breast, pork sausage, fried egg, grilled tomato, chips, pineapple, & mustard seed relish

ALLERGEN INFORMATION

If you have any allergies, intolerances or dietary requirements, please speak to a member of our team before ordering. Whilst, we take every care when preparing your meal, we cannot guarantee the complete absence of allergens.

GLUTEN-FREE OPTIONS

We offer a wide range of gluten-free dishes and alternatives. Please ask a member of our team for recommendations.

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SANDWICHES

Available until 4pm. All served with skin on fries.

FISH FINGER CIABATTA £12

Beer-battered fish, tartare sauce and baby gem

CHORIZO & PARMESAN £12

Toasted sourdough with aioli and rocket

BACON, BRIE & CRANBERRY £10

Served warm in toasted ciabatta

STEAK CIABATTA £12

Caramelised onions and chimichurri

GRILLED CHEESE £10

Mature cheddar, caramelised onions, mushrooms and thyme

PIZZA

12" Romano Style Pizza

MARGHERITA £11

PEPPERONI & RED PEPPER £13.50

HAM & MUSHROOM £13.50

DELUXE VEGETARIAN £11

SIDES

£6 each

CHUNKY CHIPS

SKIN ON FRIES

ONION RINGS

HALLOUMI FRIES

GARLIC BREAD

Add cheese +£2

DESSERTS

STICKY TOFFEE PUDDING £8.50

With walnuts, blue cheese and grapes

LEMON TART £8

With blueberry and toasted meringue

VANILLA CHEESECAKE £8

Served with raspberry and a gin jelly

LEMON & THYME POACHED PEACH £8.50

Smoked granola and vanilla cream

CHOCOLATE BROWNIE £8

Honeycomb, salted caramel and vanilla ice cream

HALF PINTS MENU

For Under 10s • One Course £9 • Two Courses £14

Smaller plates for smaller appetites

MAINS

FISH GOUJONS

Served with chips and peas

CHICKEN STRIPS

With fries and fresh salad

CHEESEBURGER

Served with fries and salad

MACARONI CHEESE

Creamy macaroni cheese with garlic bread

DESSERTS

JELLY & ICE CREAM

CHOCOLATE BROWNIE

Served warm with vanilla ice cream

BANANA SPLIT

A classic favourite

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