

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.

Sunday Menu



The Kitchen at The Coach

The Sunday Roast

One Course £18 • Two Courses £24 • Three Courses £29

Seniors & Children: One Course £9 • Two Courses £12 • Three Courses £14.50

STARTERS

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait, red onion and toasted brioche

SOUP OF THE DAY

Homemade soup served with warm sourdough

MUSSELS

Fresh mussels cooked in white wine, garlic and cream sourdough

ROASTS

*All served with roast potatoes, seasonal vegetables,
Yorkshire pudding & rich homemade gravy*

ROAST SIRLOIN OF BEEF*

*British beef sirloin, served pink
£2 supplement

HALF ROAST CHICKEN

Finished with lemon and garlic butter

PRESSED PORK BELLY

Slow-cooked for maximum flavour

ROAST VEGETABLE WELLINGTON

Golden pastry-filled with seasonal vegetables

DESSERTS

VANILLA CHEESECAKE

Fresh lemon and vanilla

CHOCOLATE BROWNIE

Warm brownie with vanilla ice cream

STICKY TOFFEE PUDDING

Served with warm crème anglaise

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.