

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.

Join the Coach VIP Club

Become part of our VIP community and enjoy exclusive rewards, special offers and a few extra perks throughout the year:



A complimentary drink on your birthday

Our gift to help you celebrate your special occasion!



Automatic entry into our monthly prize draw

Win a £75 voucher to spend at The Coach.



Exclusive offers, events & the latest pub news

Delivered straight to your inbox every month.



Scan the QR code
to sign up today!

it's free!

Sunday Menu



The Kitchen at The Coach

The Sunday Roast

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

Seniors & Kids: One Course £10 • Two Courses £15 • Three Courses £20

STARTERS

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait, red onion chutney and toasted brioche

SOUP OF THE DAY

Homemade soup served with warm sourdough

MUSSELS

Fresh mussels cooked in white wine, garlic and cream with sourdough

ROASTS

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

ROAST SIRLOIN OF BEEF*

*British beef sirloin, served pink
£3 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

STICKY TOFFEE PUDDING

with custard and toffee sauce

CHOCOLATE BROWNIE

Warm brownie with vanilla ice cream

LEMON TART

Lemon tart with vanilla creme, meringue and blueberries

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.