Valentine's Menu

STARTERS

Lightly Spiced Sweet Potato Soup £6.95 Crispy leeks, coconut cream G, S, D, CE (GF & VE on request)

Baked Camembert to Share £17.95 Garlic, rosemary, honey, toasted focaccia G, S, D (GF on request)

Calamari £8.95 Garlic aioli, citrus and fennel salad G, MO, E, MU, SD

MAINS

14oz T-bone Steak £35.95

Rosemary balsamic tomato, garlic flat mushroom, fat chips, watercress, bearnaise or peppercorn sauce E, D, SD (GF on request)

Coaching Inn Ale & Treacle Glazed Short Rib £22.95

Truffled champ mash, charred onion fondant, buttered tenderstem D, CE, MU, SD (GF on request)

Roasted Beetroot Risotto £16.95

Torched goat's cheese, pickled apple, watercress G, D, CE, SD (GF on request)



Pear & Raspberry Oat Crumble £8.95

Prosecco anglaise G, E, D, SD (GF on request)

Vegan Spiced Cherry Trifle £8.95

Assiette to Share Chocolate Tart, Lemon Posset, Sticky Toffee Pudding £16.95 Chocolate soil, vanilla ice iream _{G, E, D, S, SD}

V: Vegetarian VE: Vegan CF: Cluten-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.



C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / C: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds