LUNCH MENU

CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.coachinginngroup.co.uk

THE COACHING INN GROUP

Our Head Chef and kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*

INN THE DEAL

2 courses £17.95 – 3 courses £25.95

Pick any courses marked with the wheel icon
Available Monday to Friday, from 12 noon
Speak to a member of the team for exact timings

A LITTLE SOMETHING

To enjoy with a drink while you choose

Houmous & Flatbread
Toasted seeds, dukkah, olive oil
G, SE, SD, N / F, P, S, E, D, CE, MU / 835 kcal VE 5.95

Warmed Olives & Sun-Kissed Tomatoes
125 kcal VE, GF 5.95

Root Vegetable Crisps Tzatziki dip **D** / 125 kcal V, GF 5.95

STARTERS

Chef's Soup of the Day
Warm bread, Netherend butter
Ask for allergens & calories V, VEO, GFO 6.50

Chef's Recommendation
Confit Duck Gyoza
Ribboned cucumber & sesame salad, garlic, soy & ginger dipping sauce **G, S, SE** / C, P, E, CE, SD / 197 kcal 7.95

Pan-Fried Scallops
Caramelised cauliflower purée, garlic & hazelnut butter
MO, D, N / P / 563 kcal GF 15.95

Forest Mushrooms in Tarragon Cream
Sourdough toast, poached egg, pickled shallots, pancetta
G, E, D / F, S, CE, MU, SE, SD / 515 kcal 8.95

Grilled Goat's Cheese
Roasted beetroot, apple & frisée salad **D, MU, SD** / 392 kcal V, GF 8.50

SANDWICHES

Dressed leaves, Pipers crisps GFO

Buttermilk Chicken Caesar Wrap
G, E, D, CE, MU / 781 kcal GFO 11.95

Fish Finger Sandwich
Shredded iceberg, tartare sauce **G, F, E, D, MU** / L, CE / 646 kcal GFO 11.95

Beetroot Falafel, Rocket & Houmous Flatbread
Sun-kissed tomatoes **G, SE, SD** / F, S, E, D, MU, N / 532 kcal VE, GFO 10.95

Tuna Mayonnaise & Cucumber Bloomer
G, F, E, D, MU / S, L, CE / 598 kcal GFO 8.25

Roasted Gammon & Tomato Bloomer
G, E, D, MU, SD / L, S, CE / 631 kcal GFO 8.95

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-on Fries
SD / 225 kcal VE, GF 2.00

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

MAINS

Fish & Chips
Beer-battered haddock, chunky chips, mushy peas, tartare sauce
F, E, MU, SD / CE / 777/908 kcal GF 13.95/17.95
Only the small portion is included in the fixed price menu

Chef's Pie of the Day
Chunky chips or creamed mash, season's best vegetables, gravy
Ask for allergens & calories 17.25

6oz Grilled Beef Chuck & Short Rib Burger
Monterey Jack, smoked bacon, brioche bun, lettuce, beef tomato, burger relish, slaw, skin-on fries
G, E, D, MU, SD / 1142 kcal 17.25

The Bulldog Hotdog
Smoked bratwurst sausage, pulled beef, crispy onions, garlic mayonnaise, French's mustard
G, E, CE, MU, SD / S, D / 841 kcal 15.50

Pan-Roasted Cod Loin
Miso & maple-glazed sweet potato, pak choi, chilli butter sauce **F, S, D** / 661 kcal GF 24.95
Perfectly paired with **Pinot Grigio** – light, crisp and refreshing with delicate apple notes

Mediterranean Roast Half Chicken
Tzatziki, hispi cabbage, roast baby potatoes
D / G, MU / 1380 kcal GF 22.95

Chef's Recommendation
Confit Duck Leg
Caramelised garlic mash, roasted squash, vibrant green sauce **D, MU, SD** / 748 kcal GF 23.95
Perfectly paired with **Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Sri Lankan Chickpea & Vegetable Curry
Steamed rice, mint raita, pickled red onions, coriander, poppadom **S, SD, G** / L, E, D, CE, MU, N / 818 kcal VE, GFO 14.95
Add any Skewer for that extra protein boost 3.95

6oz Flat Iron Steak
Skin-on fries, green peppercorn sauce, rocket
D, CE, MU, SD / 858 kcal GF 18.95

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Sauces 2.50
Chip Shop Curry Sauce **G, D, SD** / E, CE, MU / 125 kcal V
Gravy CE / 50 kcal GF, Peppercorn Sauce **D, SD** / CE / 197 kcal

THE DIPPING BOARD

Juicy, flavour-packed, grilled to perfection and made for dipping 3.95 each

Going solo? Choose any three plus one dip for 13.95 **Sharing with friends?** Choose any six plus two dips for 25.95
Mix and match the options below with any A Little Something or Side, then add your dips

Hot Honey & Sesame Halloumi Skewer
D, SE / P / 289 kcal V, GF

Garlic, Lemon & Herb Chicken Skewer 75 kcal GF

Maple & Soy Tofu Skewer
S / 164 kcal VE, GF

Treacle-Braised Beef Croquettes
G, E, D, CE, SD / 235 kcal

King Prawn & Spicy Chorizo Skewer
C, D, SD / 164 kcal GF

Honey & Mustard Bratwurst Bites
G, MU / 204 kcal

Crispy Cauliflower Bites
G / S, SE / 321 kcal VE

Roasted Beetroot Falafel
201 kcal VE, GF

Pick Your Dips 1.00
Nut-less Satay 134 kcal V, GF
Tzatziki **D** / 87 kcal V, GF
Garlic Aioli **E, D** / 110 kcal V, GF
Coconut & Mango Curry **S** / 133 kcal VE, GF
Chilli & Honey **S** / 85 kcal V, GF
Soy & Ginger **S** / 72 kcal VE, GF

Breadboard for Two
Netherend butter, oil, balsamic
G, S, D, SD / E, MU, SE / 711 kcal V, VEO 8.00

SALADS & NOURISH BOWLS

Maple-Roasted Sweet Potato & Charred Broccoli Bowl
Whipped marinated tofu, sushi rice & rocket
S, SD / 469 kcal VE, GF 16g protein 13.50

Chef's Recommendation
Poke Bowl
Sushi rice, pickled red cabbage, grated carrot, edamame beans, pak choi, roasted beetroot, avocado, soy & ginger dressing **S, SD** / 380 kcal
VE, GF 11g protein 14.50

Classic Caesar Salad
Anchovies, croutons, smoked pancetta, Italian cheese **G, F, E, D, SE** / N, MU, SD / 528 kcal
GFO 20g protein 13.50

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Add any Skewer 3.95
For that extra protein boost

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Full English Breakfast
Sausage, bacon, mushroom, hash brown, eggs, black pudding, baked beans, slow-roasted tomato
G, E, D, SD / 935 kcal 13.50

Vegan Breakfast
Vegan sausage, spinach, tomato, hash brown, baked beans **G, S, CE** / 391 kcal VE 12.50

Eggs Benedict
Toasted muffin, ham, poached eggs, hollandaise **G, E, D** / S / 670 kcal GFO 10.95
Make it a Royale... swap ham for smoked salmon
G, F, S, E, D / CE, MU, SE / 517 kcal GFO 12.95
Make it a Florentine... swap ham for spinach
G, E, D / S / 585 kcal V, GFO 10.95

Ham, Egg & Peas
Treacle-glazed ham, fried egg, pea & potato cake
G, E, D, MU, SD / CE / 539 kcal 9.95

Smashed Avocado
Toasted sourdough, sun-dried tomato
G, N / P, S, CE, MU, SE, SD / 537 kcal V 9.95

Smoked Back Bacon or Sausage Sandwich
G, D / S, E / Bacon 605 kcal, Sausage 650 kcal GFO 7.95

Morning Magic
Greek yoghurt, fresh berries, granola, honey
G, D / P, N / 387 kcal V 8.95

SIDES

Chunky Chips **SD** / 469 kcal VE, GF 5.25
Make it posh... add Italian cheese & truffle oil **E, D** / 153 kcal V 1.00

Skin-On Fries **SD** / 316 kcal VE, GF 5.25
Make it posh... add Italian cheese & truffle oil **E, D** / 153 kcal V 1.00

Caramelised Garlic Mash **D** / 383 kcal V, GF 4.95

Onion Rings **G** / S, MU / 411 kcal VE 4.95

Buttered Seasonal Greens
D / 109 kcal V, GF 4.50

Roasted Squash & Pak Choi
Chilli butter **D** / 178 kcal V, VEO, GF 4.95

Mini Caesar Salad
G, E, D, F / S, MU, SE, SD / 182 kcal GFO 4.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.