

CLASSIC

Starters

Chicken Liver Parfait ^{GF}

Paterson's of Arran chutney, toasted brioche, crisp leaf salad, mustard dressing

Pork Belly

Slow braised pork belly with pork scratching & Panko crumb, burnt onion, confit garlic mayo, cider gel, raddish & watercress salad

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, Nuoc cham dip

Freshly Prepared Soup ^{GF}

Warm baked bread & butter

Buffalo Cauliflower ^{V GF}

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

Mains

Korean BBQ Chicken

Gochujang & soy glazed crispy chicken breast, sticky rice, kim chi vegetables

Craft Beer-Battered Fish & Chips ^{GF}

Minted pea puree, chunky tartar sauce & fries

Seared Fillet of Seabass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Plant Based Kashmiri Vegetable Curry ^{V GF}

Coriander & ginger coconut cream, toasted almond crunch, basmati rice, naan bread

Steak et Frites ^{GF} (4.00 supplement)

6oz sirloin steak, crispy onions, fries, peppercorn sauce

Desserts

Chocolate Fudge Cake ^{V GF}

Rich belgian Chocolate layer cake & vanilla ice cream

Pavlova ^{V GF}

Raspberry & White chocolate ripple Pavlova, clotted cream ice cream, macerated fresh berries with heather honey drizzle

Sticky Toffee Pudding ^{V GF}

Sticky date pudding, butterscotch sauce, vanilla ice cream

Affogato ^{VE GF}

Vanilla ice cream, shot of espresso
Add liqueur of your choice £2.50

CLASSIC

2 Courses 22.95

3 Courses 27.95

The
**COACH
HOUSE**

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens.
Please speak to our staff about your requirements before ordering.
Items with GF symbols can be adjusted to be made gluten-free.
Please ask your server.

V = Vegetarian **VE** = Vegan **GF** = Gluten-Free

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.

SIGNATURE

Starters

Hendricks Gin Cured Salmon **GF**

Herb crème fraiche, pickled cucumber salad, split lemon dressing, sourdough croute

Pork Belly

Slow braised pork belly with pork scratching & Panko crumb, burnt onion, confit garlic mayo, cider gel, raddish & watercress salad

Chicken Liver & Brandy Parfait **GF**

Paterson's of Arran chutney, toasted brioche, crisp leaf salad, mustard dressing

Buffalo Cauliflower **V GF**

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

Bloody Mary Prawn Cocktail **GF**

Atlantic prawns, Bloody Mary mayo, pickled cucumber & lime salad, sourdough wafer

Mains

Korean BBQ Chicken

Gochujang & soy glazed crispy chicken breast, sticky rice, kim chi vegetables

Seared Fillet of Seabass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Sticky Pork Belly

Soy & chilli pork belly, sticky rice, yuzu apple, sesame greens

Plant Based Kashmiri Vegetable Curry **V GF**

Coriander & ginger coconut cream, toasted almond crunch, basmati rice, naan bread

Desserts

Mocha & Baileys Cheesecake

A light white chocolate & Baileys cream, butter biscuit crumb, espresso ice cream, coffee gel

Sticky Toffee Pudding **V GF**

Sticky date pudding, butterscotch sauce, vanilla ice cream

Pavlova **V GF**

Raspberry & White chocolate ripple Pavlova, clotted cream ice cream, macerated fresh berries with heather honey drizzle

Chocolate Fudge Cake **V GF**

Rich Belgian chocolate layer cake & vanilla ice cream

Peaches & Cream Sundae

Peaches & vanilla ice cream, fresh berries, thick cream, lemon shortcake crumb

SIGNATURE

2 Courses 24.95

3 Courses 29.95

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