

FORK OUT LESS

Two Courses 16.95

Treat yourself to a dessert 5.45

Starters

Chicken Liver & Brandy Parfait GF

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

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, nuoc cham

Freshly Prepared Soup GF

Warm baked bread & butter

Haggis

Smoked potato puree, caramelised swede & whisky jus

Buffalo Cauliflower V GF

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

Mains

Korean BBQ Chicken

BBQ glazed crispy chicken breast, sticky rice, kim chi vegetables

Seared Seabass (2.50 supplement)

Pea orzotto, lemon herb crumb

Steak Frites GF (4.00 supplement)

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

Three Cheese Macaroni V GF

Short-cut pasta, aged cheddar & Parmesan, Mull cheddar glaze, garlic ciabatta

Chicken Burger

Char-grilled chilli chicken breast, pickled slaw, sriracha mayo, Brioche bun, fries

Plant Based Pil Pil V GF

Aubergine & mushrooms, chilli garlic oil, toasted bread, sea salt fries

Desserts

Chocolate Fudge Cake V GF

Rich Belgian chocolate layer cake & vanilla ice cream

Amalfi Mess V GF

Lemon curd, crushed meringue, whipped cream & vanilla ice cream

Sticky Toffee Pudding V GF

Sticky date & pudding, butterscotch sauce, vanilla ice cream

Affogato V GF

Vanilla Ice cream, shot of espresso
Add liqueur of your choice 2.50



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