

LUNCH

We're all about simple dishes with big flavours, and this season we have introduced a whole host of new lunch dishes just waiting to be savoured.
From light bites & sandwiches to comfort & classics, our new lunch dishes are lighter & absolutely delicious.

Starters

Harissa Houmous

Crumbled feta, coriander, pomegranate, cumin flatbread 7.45 **v**

Truffle & Honey Goats Cheese

Heritage tomatoes, herb croutes, basil dressing 9.45 **v**

Chicken Liver Parfait

Plum & apple chutney, toasted brioche, crisp leaf, house dressing 8.95

Crispy Duck & Orange

Pak choi, spring onion, radish, cashew, hoi sin dressing 9.95

Soup of the Day

Artisan sourdough, sea salt butter 6.95 **v**

Smoked Salmon

Apple & fennel salad, crème fraiche, capers, sourdough croute 11.95

Slow Cooked Shin Of Beef Scrumpet

Burnt red onion mayo, rocket salad 9.95

Bloody Mary Prawn Cocktail

Plump king prawns, Atlantic prawns, Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer 10.95

Haggis Bon Bons

Neeps & tatties, whisky cream sauce 8.95

Crispy Tempura

Sweet chilli sauce & wasabi mayo

Vegetable 8.45 / 16.45 **v**

Chicken 9.45 / 17.45

King Prawn 10.45 / 18.45

Salad

Aged Feta & Tabbouleh Salad

Almond, apricot, olives, mint, coriander, peppers, cucumber, tomatoes 13.95

Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 12.95

Add Breast of Chicken 4.45

Add Prawns 5.95

Add Smoked Salmon 6.95

Light Lunch

Rare Breed Sausage

Clotted cream mash, pork crackling, onion jus 17.95

Gambas Pil Pil

Garlic chilli king prawns, lemon & parsley, garlic bread, fries 15.95

Asparagus & Ricotta Tortellini

Crème fraiche, Parmesan & pangrattato crumb 16.95

Gochujang Crispy Chicken Bao Bun

Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 15.95

Fish Goujons & Chips

IPA battered haddock, crushed mint peas, fries, homemade tartare 15.95

Thai Chicken

Fragrant rice, coconut cream, ginger & chilli pak choi, prawn crackers 16.95

Classic Mac & Cheese

Mature cheddar & mozzarella, Parmesan & soft herb crumb, garlic ciabatta 15.45 **v**

Mains

Buttermilk & Parmesan Chicken Schnitzel

Celeriac & apple slaw, fries, garlic & herb butter 17.95

Steak & Pale Ale Pie

Slow cooked beef, puff pastry, clotted cream mash, honey glazed carrots, jus 18.95

Beyond Meat Burger

Smoked Applewood, pickle wedge, slaw, burger sauce, fries 17.95 **ve**

Half Spit Roast Chicken

Cayenne & smokey paprika marinated chicken, piri piri glaze, sweet potato fries, celeriac & apple slaw 22.95

Steak Frites

6oz sirloin, peppercorn sauce, watercress, fries 25.95

Pan Seared Seabass

Pesto, crispy gnocchi, broccoli, pea, leek, spinach, lemon, basil cream sauce 21.95

Lemon & Thyme Chicken

Spring greens, pancetta, hasselback potatoes, white wine & tarragon sauce 19.95

Sandwiches

Artisan sourdough baguette with crisps & slaw
Add fries or soup 2.00

Ham & Cheese

Honey roast ham, mature cheddar & mustard mayo 8.95

House Chicken Club

Breast of chicken, bacon, shredded lettuce, plum tomato, mayo 9.95

Smoked Salmon

Citrus & dill crème fraiche, rocket, lemon 10.95

Salt Beef Sandwich

Cured pastrami, Swiss cheese, pickle, ranch dressing 9.95

Prawn & Sun Blushed Marie Rose

Basil, gem lettuce, lemon 10.45

"V"LT

Façon, avocado, sun blushed tomato, lettuce, vegan mayo 8.95 **ve**

Sides

Fries 4.95 **v**

Cajun Fries 4.95 **v**

Dirty Fries 6.95 **v**

Chilli & Parmesan Fries 5.95 **v**

Truffle & Parmesan Fries 5.95

Sweet Potato Fries 5.95 **ve**

Clotted Cream Mash Potato 4.95

Gun Powder Potatoes 5.95 **v**

Mac & Cheese 6.95 **v**

Buttered Spring Greens 4.95 **v**

Sea Salt Battered Onion Rings 4.95 **v**

House Green Salad 4.95 **v**

Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk

The
COACH
HOUSE

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

v = Vegetarian **ve = Ask for Vegan**

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.





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