

GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

Starters

Harissa Houmous

Crumbled feta, coriander, pomegranate, gluten free bread 7.45 v

Truffle & Honey Goats Cheese

Heritage tomatoes, herb croutes, basil dressing 9.45 v

Chicken Liver Parfait

Plum & apple chutney, gluten free bread, crisp leaf, house dressing 8.95

Soup of the Day

Gluten free bread, sea salt butter 6.95 v

Smoked Salmon

Orange & fennel salad, crème fraiche, capers, gluten free bread 11.95

Bloody Mary Prawn Cocktail

Plump king prawns, Atlantic prawns, Bloody Mary mayo, pickled cucumber, cherry tomato, gluten free bread 10.95

Mains

Salt Baked Hake

Gunpowder potatoes, asparagus, bouillabaisse sauce, lemon & capers 24.95

Beyond Meat Burger

Smoked Applewood, pickle wedge, slaw, burger sauce, gluten free bun, fries 17.95 ve

Thai Chicken

Fragrant rice, coconut cream, ginger & chilli pak choi, prawn crackers 17.95

Smashed Beef Burger

Gluten free bun, pickle wedge, slaw, burger sauce, fries 17.95

Lemon & Thyme Chicken

Spring greens, pancetta, hasselback potatoes, white wine & tarragon sauce 20.95

Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, Parmesan 12.45

Wood-fired Grill

All our meats are cooked on the wood-fired grill using white oak & seasoned wood to seal in the maximum flavour.

8oz Ribeye 32.95

7oz Fillet 34.95

8oz Sirloin 29.95

Add a Sauce: 3.95

Whisky & Arran Mustard | Béarnaise | Pepper & Brandy

Add a Side: 4.95

Garlic King Prawns | Blue Cheese

Half Spit Roast Chicken

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

Beef Picanha Chargrilled Rump

Garlic & soft herbs, woodfired potato, truffle sour cream, scorched onions 79.95

1kg Tomahawk

Woodland mushroom & roasted vine tomato, fries, watercress, complemented with two additional sides & sauces 69.95

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 v

Clotted Cream Mash Potato 4.95 v

Gun Powder Potatoes 5.95 v

Buttered Spring Greens 4.95 v

House Green Salad 4.95 v

Desserts

Amalfi Mess

Lemon curd, soft centre meringue, chantilly cream 7.95 v

Classic Affogato 6.95

Add a shot of liqueur 5.00 v

Traditional Italian Ice Cream

Choose two: Vanilla, chocolate or strawberry ripple
Add sauce: Strawberry, chocolate or butterscotch 8.95

Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 9.95 ve

Rhubarb & Ginger Cheesecake

Raspberry, vegan vanilla ice cream 9.95 ve



GLUTEN FRIENDLY

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.