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 acrossour 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 may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.

FORK-OUT-LESS

LUNCH

Enjoy a main course for 12.95
Add an additional course +4.95
Monday - Thursday, 12pm - 4pm

DINNER

Enjoy two courses for 18.95
Monday - Thursday, 4pm - 9pm
Friday & Sunday, 12pm - 9pm
Saturday, 12pm - 4pm

STARTERS

Classic Olive Oil Houmous
Pomegranate, crispy shallots & Khobez flat bread

Stone Baked Goats Cheese
Sun blush tomato ratatouille, sourdough croûte V

Chicken Liver & Brandy Pate
Isle of Arran chutney, toasted brioche, crisp salad

Soup Of The Day
Warm sourdough & sea salt butter V

Crispy Vegetable Gyoza
Asian slaw, sriracha & black sesame V

MAINS

Swiss Chicken Fondue
Pancetta, woodland mushroom, tank beer cheese fondue, Hasselback potato & tenderstem broccoli

Goan Vegetable Curry
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms V
Add Chicken 4.95
Add Salmon 6.95

Fajitas
Soft tortilla, pico de gallo, cheddar, smashed avocado & chive sour cream
Vegetable 16.95 V
Chicken 18.95
King Prawn 20.95

Mac & Cheese
Aged cheddar, mozzarella, Italian cheese, herb crumb & garlic ciabatta V

Fish Goujons & Chips
Tank beer battered haddock, mushy peas, fries & tartare sauce

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

Chilli & Ginger Fillet Of Salmon
Coriander rice, sesame pak choi, glassnoodle crisp, chilli coconut sauce +5.00

Slow Cooked Beef Bourguignon
Woodland mushrooms, bacon & baby onions, pomme purée, honey glazed roots, merlot jus +5.00

Steak Et Frites
8oz flat-iron, peppercorn sauce, watercress & fries +6.00

ADD A LITTLE SWEET TREAT

Mini Mess
White chocolate, berries, crushed meringue, Chantilly cream V

Sticky Toffee Pudding
Butterscotch sauce & vanilla ice cream V

Classic Affogato
Espresso coffee, vanilla ice cream, homemade shortbread V

Traditional Italian Ice Cream
Choose two: Vanilla, chocolate, strawberry ripple V
Add sauce: Strawberry, chocolate or butterscotch OR a Cadbury flake