SUNDAY'S AT THE COACH HOUSE

SMALL PLATES

Sambal Chicken Skewer
Fine noodle salad, chilli pepper & spicy Malaysian dip 9.95

Lemon & Ginger Poke Smoked Salmon
Coriander crème fraiche, tomatoes & won ton shard 12.95

Classic Olive Oil Houmous
Pomegranate, crispy shallots, Khobez flat bread 7.95 VE

Chorizo & Manchego Tostada
Pinto bean, glazed Manchego, chilli & avocado salsa 8.95

Herb & Panko Crumbed Mozzarella
Basil, confit garlic cream & micro leaf salad 11.45 V

Chicken Liver & Brandy Pate
Isle of Arran chutney, toasted brioche, crisp salad 8.95

Crispy Vegetable Gyoza
Asian slaw, sriracha, black sesame 8.75 V

Bloody Mary Prawn Cocktail
Atlantic prawn Marie Rose, cherry vine tomato, gem lettuce & sourdough wafer 10.95

Soup of the Day
Warm sourdough & sea salt butter 6.45 V

Crispy Tempura
Sweet chilli sauce, wasabi mayo
Vegetable 7.95 | 13.95 V
Chicken 8.95 | 14.95 |
King Prawn 9.45 | 15.95

Grazing Board
Honey glazed chilli chicken skewer, vegetable gyoza, classic houmous, Khobez flat bread, chicken tempura, nuoc cham & sweet chilli 25.95

SIDES

Fries 4.65 ve
Cajun Fries 4.95 ve
Dirty Fries 6.95 v
Chilli & Parm Fries 4.95 v
Truffle & Parm Fries 4.95 v
Mash Potato 4.95 v
Thick Cut Chips 4.95 ve
Mac & Cheese 6.75 v
Honey Roast Carrots 4.95 v
Garlic & Chilli Greens 4.95 v
Sea Salt Battered Onion Rings 4.95 ve
House Green Salad 4.95 ve

thecoachhousebow | thecoachhouse__bow

SUNDAY'S BEST

Nothing rounds off Sunday quite like relaxing & spending time with family & friends. What makes it even more perfect is a delicious Sunday Roast. Our tender prime sirloin of beef is marinated in rosemary and garlic for a leisurely 48 hours, and served with all the trimmings including bottomless Yorkies & gravy.

Roasted Garlic Lemon Herb Half Chicken
Crunchy garlic & parsley potatoes, honey glazed root vegetables, caramelised shallot, Yorkshire puddings, roast chicken jus 21.95

48 Hour Rosemary & Garlic Marinated Scotch Sirloin Of Beef
Buttery mash, sea salt roast potatoes, caramelised shallots, honey glazed root vegetables, bottomless Yorkshire puddings & gravy 22.95

Plant Based Roast
Thyme & rosemary roasted squash, roasted root vegetables, Yorkshire pudding, Arran mustard, sea salt roasted potatoes, port jus 18.95 ve

RODATA GRILL

Served with Portobello mushrooms, cherry vine tomatoes, watercress & fries.

Flat Iron 8oz 29.95 | Ribeye 8oz 34.95 | Fillet 7oz 36.95

Add a Sauce 2.95
Whisky & Arran Mustard |
Béarnaise | Pepper & Brandy

Add a Side 5.95
Garlic King Prawns | Haggis |
Blue Cheese

MAINS

Miso Caramelised Rock Salmon
Sesame greens, steamed ginger rice, burnt lime, white miso & chilli sauce 22.45

Goan Vegetable Curry
Aromatic tomato coconut sauce, fragrant rice & mini poppadoms 16.95 V
Add Chicken 4.95 | Salmon 6.95

Gochujang Crispy Chicken Bao Buns
Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 19.45

Tempura Salt & Chilli Spare Ribs
Crunchy kimchi slaw, togarashi fries & Korean barbecue sauce 23.45

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

House Steak Pie
12 hour slow-cooked beef, butter pastry, creamy mash, honey glazed carrot & bone marrow jus 19.45

Cajun Spiced Chicken Crepe
Spiced breast of chicken, sauté peppers, onions, mature cheddar, fries 18.95

Fish & Chips
Beer battered haddock, mushy peas, thick cut chips, homemade tartare 18.45

Classic Caesar Salad
Anchovy, Caesar dressing, bacon shards, crispy croutes, Italian cheese 12.45 V
Add Chicken 4.95 | King Prawns 5.95 | Smoked Salmon 6.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, bok choy, prawn crackers 18.95

Woodland Mushroom Rigatoni
Confit garlic, spinach, Parmesan cream & truffle herb pangrattato 18.95 V

Smoked Haddock & Leek Gratin
Buttery mash, citrus greens, white wine & aged cheddar glaze 19.45

Mac & Cheese
Aged cheddar, mozzarella, Italian cheese, pangrattato crumb, garlic ciabatta 15.95 V

Malaysian Roast Half Chicken
Chilli ginger glazed, coriander rice, noodle crisp & coconut sambal spicy dip 23.95

Chargrilled Prime Beef Burger
Brioche bun, pickle, slaw, burger sauce, fries 17.95
Add Cheese | Bacon | Gorgonzola 1.75

Beyond Meat Burger
Vegan bun, Smoked Applewood, pickle, slaw, garlic aioli, fries 17.95 VE

FORK-OUT-LESS-

TWO COURSES 18.95

Sunday 12pm - 9pm

STARTERS

Classic Olive Oil Houmous
omegranate, crispy shallots & Khobez flat bread v

Stone Baked Goats Cheese
Sun blush tomato ratatouille, sourdough croûte

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

Soup Of The Day
Fresh baked sourdough,sea salt butter v

Crispy Vegetable Gyoza
Asian slaw, sriracha, black sesame v

MAINS

Woodland Mushroom Rigatoni
Confit garlic, spinach, Parmesan cream sauce & truffle herb pangrattato v

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

Cajun Spiced Chicken Crepe
Spiced breast of chicken, sauté peppers, onions, mature cheddar, fries 18.95

Mac & Cheese
Mature cheddar & mozzarella, Italian cheese & soft herb crumb, garlic ciabatta v

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

Roast Sirloin Of Beef
Buttery mash, roast potatoes, honey glazed carrots, Yorkshire pudding & gravy
Supplement +7.50

SUNDAY'S AT OUR HOUSE

The COACH HOUSE
Bridge of Weir

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 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.