

# EVENING

SERVED 18:00-21:00

## SNACKS

<b>HOUSE BLOOMER &amp; SALTED BUTTER</b> <small>V·DFA·VEA</small>	£3
<b>OLIVES</b> <small>V·DF·GF·VE</small>	£4
<b>HOUSE SMOKED MIXED NUTS</b> <small>V·DF·GF·VE</small>	£4
<b>CRISPY SQUID</b> <small>DF</small>	£6

Lemon & chilli oil

## STARTERS

<b>KATSU HENS EGG</b>	£7
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Curried chicken scotch egg, Katsu curry sauce & chilli salt

<b>GOATS CHEESE &amp; BEETROOT</b> <small>V</small>	£7.5
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Watercress gnocchi, 5 mile goats cheese, salt baked beetroots, toasted hazelnuts & pickled apple

<b>HAM HOCK TERRINE</b> <small>GFA</small>	£7.5
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Braised ham hock, pistachio terrine, bacon & shallot chutney, house pickled onions, chive mayonnaise & toasted house bloomer

<b>GIN &amp; BEETROOT CURED SALMON</b> <small>GFA</small>	£9.5
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House cured salmon on toasted crumpet with quails egg, dressed with crayfish tails, pickled radish, cucumber & chive compote

## MAINS

<b>DUO OF LAMB</b>	£19
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Roasted lamb loin, lamb shank pithivier pie, sautéed turnip, carrot & courgette with lamb sauce

<b>MOROCCAN ROASTED AUBERGINE</b> <small>V·DF·VE</small>	£14.5
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Ras el hanout marinated aubergine, roasted garlic baba ganoush, saffron fregola, chickpea, apricot, golden raisin, courgette & mint yoghurt

<b>BEER BATTERED HAKE</b> <small>DFA·GFA</small>	£14
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Beer battered hake fillet, coach triple cooked chips, crushed minted peas, Lemon wedge & tartare sauce

<b>CONFIT PORK BELLY</b> <small>GFA</small>	£16
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Crispy pork belly, sautéed black pudding, spring onion mash, bacon cabbage & apple cider sauce

## SIDES

<b>TENDERSTEM, CHILLI &amp; CASHEWS</b> <small>V·GF·DFA</small>	£4
<b>BACON CABBAGE</b>	£3.5
<b>SAFFRON FREGOLA</b> <small>V·DF</small>	£4
<b>CAESAR SALAD</b> <small>VA·GFA</small>	£4

## GRILL

<b>28 DAY AGED BEDFORDSHIRE RIBEYE</b> <small>DFA·GFA</small>	£24
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8oz grilled ribeye, watercress salad, triple cooked chips & garlic & herb butter.

<b>LEMON &amp; HERB CHCKEN</b> <small>DF·GFA</small>	£15
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Grilled marinated chicken breast, watercress salad, coach house triple cooked chips & lemon, garlic & herb dressing

<b>COACH HOUSE BURGER</b> <small>GFA</small>	£14
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7oz steak burger, beef tomato, red onion, gherkin, chive aioli, cos lettuce & Dambuster with triple cooked chips.

<b>KATSU CHICKEN BURGER</b>	£14
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Panko chicken breast, Katsu curry sauce, mayonnaise, spring onion, chilli & coconut salad, triple cooked chips, brioche bun

ADD BACON £1

## Weekend SPECIALS

Once we have settled in our chefs will be creating weekend specials to keep things fresh and exciting. Watch this space and our social media...

# PUDDING

**SALTED CARAMEL TART** v £7.5

Crème fraîche, caramel, tuille

**TONKA BEAN PANNACOTTA** DFA £8

Apple & blackberry compote, crab apple jelly, blackberry cassis sorbet, rolled oats & pecan crumble.

**CHOCOLATE CHOUX BUN** v £7.5

Chantilly filled choux pastry, milk chocolate ganache, passion jelly, chocolate mousse & cinder toffee

**COACH HOUSE ICE CREAMS & SORBETS** DFA·GFA £6

Three scoops of house ice cream or sorbet.

*Please ask team for flavours.*

## CHEESEBOARD

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**THREE CHEESE BOARD** GFA £12

House bloomer, house chutney, celery, grapes & apples

**FOUR CHEESE BOARD** GFA £15

House bloomer, house chutney, celery, grapes & apples

5 MILE GOATS CHEESE

GORGONZOLA

DAMBUSTER

COACH HOUSE GUEST CHEESE