

# LUNCH

SERVED 12:00-15:00

## SANDWICHES

served in House bloomer with skinny fries or watercress salad

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**ROAST BEEF SIRLOIN** GFA·DFA £8.5  
Shallot chutney, tomato, red onion, pickles, watercress & horseradish mayonnaise

**12HR HOUSE SMOKED BRISKET** DF £9  
Pickled red cabbage, gherkin, red onion, bourbon bbq glaze & mustard

**SOUTHERN FRIED CHICKEN** £8.5  
Cos lettuce, tomato, peri mayonnaise & ranch slaw

**WHIPPED GOATS CHEESE** V £8  
Whipped creamed goats cheese, salt baked beetroots, pickled radish & watercress

**BEER BATTERED FISH FINGER** DFA £8  
Beer battered hake fingers, pickles, cos lettuce & tartare sauce

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**CRUSHED AVOCADO ON TOAST** GFA £6.5  
Crushed avocado on toasted House bloomer with pico de Gallo & poached hens eggs

*ADD SMOKED SALMON £3*  
*ADD SKINNY FRIES £2*

**HOUSE CAESAR SALAD** £6.5  
Cos lettuce, Caesar dressing, parmesan, anchovies & garlic croutes

*ADD GRILLED CHICKEN £3*  
*ADD HALLOUMI £3*

V-Vegetarian GF-Gluten-free DF-Dairy-Free VE-Vegan

VA-Vegetarian alternative/alteration GFA-Gluten-free alternative/alteration  
DFA-Dairy-free alternative/alteration VEA-Vegan alternative/alteration

# MENU

## SNACKS

<b>OLIVES</b> V·DF·GF·VE	£4
<b>HOUSE SMOKED MIXED NUTS</b> V·DF·GF·VE	£4
<b>HOUSE CONFIT GARLIC FOCCACIA</b> V·DF·VE garlic dipping oil	£3

## SMALL PLATES

<b>CRISPY SQUID</b> DFA Lemon & chilli aioli	£6
<b>KATSU HENS EGG</b> DF Katsu curry sauce & spring onion	£7
<b>BUTTERMILK SOUTHERN FRIED CHICKEN GOUJONS</b> Peri Mayonnaise	£6.5
<b>GRILLED HALLOUMI</b> V·GF	£6.5
<b>BAKED GARLIC &amp; CHILLI PRAWNS</b> DFA·GF Garlic & chilli butter	£6
<b>HUMMUS, PITTA &amp; CRUDITIES</b> V·DF·GFA·VE	£5.5
<b>MANGO &amp; CHILLI CHICKEN WING</b> DF·GF Mango salsa	£6.5

## Weekend Wellingtons

Our Beautiful British beef fillet wellingtons are available Friday, Saturday & Sundays.

For two people, served with seasonal veg, gravy and spring onion mash.

Allow 35 minutes to cook, but so worth the wait!  
£52 (£26 each)

## MAINS

<b>BETROOT, PUMPKIN &amp; LENTIL WELLINGTON</b> V	£14
Spring onion mash potato, sweetheart cabbage, red wine jus	
<b>MOROCCAN ROASTED AUBERGINE</b> V·DF·VE	£14.5
Ras el hanout marinated aubergine, roasted baba ganoush, saffron, apricot & courgette fregola, golden raisen & soya mint yoghurt	
<b>BEER BATTERED HAKE</b> DFA·GFA	£14
Beer battered hake fillet, coach house triple cooked chips, crushed minted peas, lemon & tartar	
<b>CONFIT PORK BELLY</b> GFA	£16
Crispy pork belly, sautéed black pudding, spring onion mash, bacon cabbage & apple cider sauce	

## BURGERS

served in brioche buns with skinny fries, sweet potato fries or triple cooked chips

<b>COACH HOUSE BURGER</b> GFA	£13
7oz steak burger, house smoked cheddar, beef tomato, red onion, pickles, cos lettuce & house burger sauce	
<b>HOUSE SMOKED BRISKET BURGER</b>	£14
12hr house smoked brisket, bourbon bbq glaze, lambs' leaf, beef tomato, pickles, beer battered onion ring & spring onion	
<b>PERI PERI CHICKEN BURGER</b> GFA	£13
Peri peri grilled chicken breast, smashed avocado, lambs' leaf, beef tomato, peri mayonnaise & ranch coleslaw	
<b>KATSU CHICKEN BURGER</b> DFA	£13
Panko crusted chicken breast, katsu curry sauce, spring onion, chilli & coconut salad & katsu mayonnaise	
<b>PLANT BASED BURGER</b> V·DF·VE	£14.5
'Moving Mountains' burger, beef tomato, red onions, pickles, vegan mayonnaise in a glazed Eden burger bun	

ADD ONS £1 EACH: | STREAKY BACON DF·GF | CHEDDAR GF | RANCH COLESLAW | ONION RINGS DF



## GRILL

all served with triple cooked chips

<b>28 DAY DRY AGED BEDFORDSHIRE FILLET</b> <small>DFA·GFA</small> 6oz grilled fillet of beef, watercress salad & your choice of sauce or butter	£27
<b>28 DAY AGED BEDFORDSHIRE RIBEYE</b> <small>DFA·GFA</small> 8oz grilled ribeye of beef, watercress salad & your choice of sauce or butter	£24
<b>SAUCES &amp; BUTTERS:</b> PEPPERCORN   GARLIC & HERB BUTTER <small>V·GF</small>   CHIMICHURRI BUTTER <small>V·GF</small>	
<b>LEMON &amp; HERB CHCKEN</b> <small>DFA·GFA</small> Grilled marinated chicken breast, watercress salad & garlic & herb butter	£14.5
<b>HOUSE SMOKED BOURBON BRISKET</b> 12hr house smoked brisket, bourbon BBQ glaze, beer battered onion rings, & ranch coleslaw	£15
<b>PERI PERI SWORDFISH</b> <small>DF·GFA</small> Grilled marinated swordfish steak, watercress salad	£16
<b>OAK SMOKED BABY BACK RIBS</b> <small>DF</small> 12hr smoked baby back ribs in bourbon BBQ glaze, spring onion salad	Half rack £14 Full rack £17

## SIDES

<b>SMOKED CHEDDAR &amp; BACON FRIES</b>	£5
<b>TRIPLE COOKED CHIPS</b> <small>V·VE</small>	£4
<b>SKINNY FRIES</b> <small>V·VE</small>	£4
<b>SWEET POTATO FRIES</b> <small>V·VE</small>	£4.5
<b>ONION RINGS</b> <small>V·VE</small>	£3
<b>CAESAR SALAD</b> <small>V</small>	£4
<b>BACON CABBAGE</b>	£3.5

## PUDDING

<b>SALTED CARAMEL TART</b> <small>V</small> Creme fraiche, caramel, tuille	£7.5
<b>APRICOT &amp; PISTACHIO CRUMBLE</b> <small>V</small> Pistachio ice cream, vanilla creme anglaise.	£7
<b>CHOCOLATE CHOUX BUN</b> <small>V</small> Passionfruit cream filled choux bun, dark chocolate ganache, chocolate mousse & cinder toffee	£7.5
<b>COACH HOUSE ICE CREAMS &amp; SORBETS</b> <small>V·GFA·VEA</small> Three scoops of house ice cream or sorbet. <i>Please ask team for flavours.</i>	£6

## CHEESEBOARD

<b>THREE CHEESE BOARD</b> <small>GFA</small> House bloomer, plum chutney, celery, grapes & apple	£12
5 MILE GOATS CHEESE   GORGONZOLA   HOUSE SMOKED CHEDDAR	

## SUNDAY

<b>ROAST SIRLOIN OF BEEF</b>	£17
Woodview dry aged sirloin of beef, goose fat roast potatoes, honey roasted root veg, sautéed leek & Savoy cabbage, Yorkshire pudding & Sunday gravy.	

### SERVING TIMES:

LUNCHTIME	12:00-15:00
EVENING	18:00-21:00
SUNDAY	12:00-16:00

### ALLERGY INFORMATION

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TCH TAKEAWAY

Coming Soon

