

SUNDAY SET MENU

Two courses: **£19.50** / Three courses: **£24.50**

STARTERS

Soup of the Day

Warm rustic bread
ASK FOR ALLERGENS & CALORIES

Katsu Chicken Bites

Curry sauce G, D, CE 324 Kcal

Yorkshire Pudding Bites

Meat gravy, crispy onions G, E, D, CE 241 Kcal

Chef's Classic Scotch Egg

Caramelised onion brown sauce
G, E, D, SD 817 Kcal

Forest Mushroom Gnocchi

Five-minute hen's egg, Parmesan,
leek oil **V ON REQUEST**
G, E, D, MU SD 1176 Kcal

MAINS

Roasted Topside of Beef

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
G, E, D, CE, MU, SD, S 1015 Kcal

Roasted Loin of Pork

Yorkshire pudding, stuffing, roast potatoes,
season's best vegetables, apple sauce,
pan gravy G, E, D, CE, MU, SD, S 1024 Kcal

Smoked Haddock, Mussel & Clam Linguine

Lobster bisque sauce, sunblushed tomatoes,
capers G, C, MO, F, D, SD 880 Kcal

Chef's Roast of the Day

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
ASK FOR ALLERGENS & CALORIES

Chef's Nut Roast

Yorkshire pudding, roast potatoes,
season's best vegetables, pan gravy
V, VE ON REQUEST G, P, N S, E, D, CE, SE, SD 989 Kcal

Roasted Winter Butternut Squash & Sweet Potato Tagine

Couscous, pomegranate molasses
VE G, SD 779 Kcal

WHY NOT ADD A SUMPTUOUS SIDE?

Pigs in Blankets (4) £3.95 G, S, SD 249 Kcal

Stuffing Balls (3) £3.95 G 208 Kcal

Yorkshire Pudding £1.45 G, E, D 205 Kcal

Cauliflower Cheese £3.95

G, D, MU, SD 180 Kcal

**Honey & Thyme Roasted
Carrots & Parsnips £3.95** 136 Kcal

DESSERTS

Apple & Blackberry Crumble

Custard **V** G, D, SD 366 Kcal

Crème Brûlée

Cinnamon shortbread G, E, D, SD 414 Kcal

Coconut Rice Pudding

Blueberry compote **VE, GF** 491 Kcal

Sticky Toffee Pudding

Caramel sauce, clotted cream ice cream
V G, E, D 1159 Kcal

Chocolate Brownie

Salted caramel ice cream,
warm chocolate sauce
V ON REQUEST G, S, E, D, SD 752 Kcal

Menu subject to change and availability. Not available on New Year's Eve,
Mothering Sunday or Easter Sunday or in conjunction with any other offers.



*"One cannot think well, love well,
sleep well, if one has not dined well."*

VIRGINIA WOOLF

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

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