COACH · HOUSE

MODERN KITCHEN & BAR

SAMPLE BRUNCH

BAR SNACKS

$$\label{eq:lower_loss} \begin{split} &\text{homemade focaccia bread $^{(\text{vg available})}$- £4$} \\ &\textit{Lovesome Hill cold pressed rapeseed oil \& bay leaf balsamic} \\ &\text{smoked almonds $^{(\text{gf}/\text{vg})}$- £5 • marinated olives $^{(\text{gf}/\text{vg})}$- £5} \end{split}$$

SERVED 11AM - 1PM

creamed mushroom & spinach on sourdough toast $^{(vg)}$ (gf available) - £11 $add\ bacon + £2.5$ $add\ poached\ egg + £2.5$

Coach House 'Huevos Rancheros', poached eggs, lime $^{(gf)}$ (vg available) - £13 add feta - £1.75

beef dripping sourdough toast, fried Good Fellas eggs, black pudding & horseradish $^{(df)}$ - £12

garden tomato salsa, hummus on sourdough toast $^{(v)}$ (vg available) - £11 add poached egg + £2.5 add feta + £1.75

eggs royale, cold smoked Chalk Stream trout, muffin, poached eggs, hollandaise, chives (gf available) - £14

croissant French toast, natural yoghurt, orchard apple & bay leaf, honey $^{(v)}$ - £12

Coach House BLT, streaky bacon, tomato, gem lettuce, sriracha mayonnaise $^{(gf/df \text{ available})}$ - £9 served on white or malted bloomer

eggs florentine, buttered spinach, muffin & homemade hollandaise $^{(gf \text{ available})}$ - £11 eggs benedict, Yorkshire ham, poached Good Fellas eggs, muffin, hollandaise $^{(gf \text{ available})}$ - £13

A LITTLE EXTRA ON THE SIDE

seasonal salad & dressing (gf) (vg available) - £4.5

triple cooked chips $^{(gf/vg)}$ - £6 • skin on fries, chilli salt $^{(gf/vg)}$ - £5

fruit scones - £5 • scruffy cheese scones, truffle mascapone - £5

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE