

COACH · HOUSE

MODERN KITCHEN & BAR

BAR SNACKS

homemade focaccia bread ^(vg) - £4

Lovesome Hill cold pressed rapeseed oil & bay leaf balsamic

smoked almonds ^(gf / vg) - £5 • Gordal olives ^{(gf) (vg)} - £5

Yorkshire chorizo ^(df / gf) - £7 • marinated anchovies - £5

padron peppers, bay leaf salt ^(vg / gf) - £6 • pork crackling, apple puree ^(df / gf) - £5

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SAMPLE LIGHT BITES

haddock goujons, house tartare, lemon ^(gf / df available) - £12

sourdough cheddar & mozzarella toastie, fermented chilli, garden slaw ^{(v) (gf available)} - £10

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

smoked chalk stream trout, truffled Yorkshire mascarpone, pickles, bagel ^(gf available) - £14

4oz flat iron steak sandwich, milk roll, Coach House gherkin, black garlic aioli, garden leaves - £16

garden salt baked beetroot tartare, estate honey & truffle, hazelnut,
lavosh cracker, pickled beetroot ^{(v) (vg available)} - £13

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A LITTLE EXTRA ON THE SIDE

seasonal salad & dressing ^{(gf) (df available)} - £4.5

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

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fruit scones, clotted cream, jam - £5 • scruffy cheese scones, truffle mascarpone - £5

cake of the day - £4.5

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN

NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE
TEAM KNOW ABOUT ANY DIETARY REQUIREMENTS & ALLERGENS