



THE COACH & HORSES

SMALL PLATES

3 SMALL PLATES FOR £17.95
5 SMALL PLATES FOR £29.95

| | |
|---|-------|
| HUMMUS /vg | £6.45 |
| Warm pitta, marinated olives | |
| SALT & PEPPER SQUID | £7.95 |
| Tartare sauce | |
| CRISPY CAULIFLOWER BITES /v | £6.95 |
| Chipotle hot sauce | |
| HALLOUMI FRIES /v | £6.45 |
| Sweet chilli, pomegranate | |
| BAO BUNS | £8.45 |
| CHOICE OF: Sticky pork belly / Grilled aubergine & red pepper /vg | |
| BUTTERMILK FRIED CHICKEN | £8.45 |
| Garlic mayonnaise | |
| TANDOORI CHICKEN SKEWERS | £7.95 |
| Mint yoghurt, lemon juice | |
| DUCK GYOZA | |
| Dipping soy sauce | |
| 6 for £6.95 15 for £14.95 | |

PIZZA

12" STONEBAKED

| | |
|---|--------|
| MARGHERITA /v | £10.95 |
| Tomato, mozzarella, basil, olive oil | |
| PEPPERONI | £12.95 |
| Tomato, mozzarella, pepperoni | |
| CALABRESE | £13.95 |
| Tomato, mozzarella, salami, 'Nduja sausage, roquito pepper | |
| HALLOUMI /v | £13.95 |
| Tomato, mozzarella, roquito pepper, olives, sweet chilli drizzle | |
| TANDOORI | £13.95 |
| Tomato, mozzarella, grilled tandoori-marinated chicken breast | |

ALLERGIES

Before you order your food & drink, please inform
a member of staff if you have a food allergy or
intolerance /v – VEGETARIAN /vg – VEGAN

WEEKLY OFFERS

BURGER MONDAY

Any burger + beer, wine or soft drink
£14.95

RIB TUESDAY

BBQ baby back ribs, 'slaw, fries
+ beer, cider, wine or soft drink
£17.95

WINE WEDNESDAY

£5.00 off all bottles of wine & fizz all day

STEAK THURSDAY

Steak, fries, sides, sauce, salad
+ beer, cider, wine or soft drink
Ribeye £17.95 – Fillet £18.95

TAPAS FRIDAY

4 small plates + a bottle of house wine
£29.95

SHARERS

CHICKEN WINGS

Hot Sauce / BBQ / Sweet chilli
6 for £6.95 / 15 for £15.95

EXTRA DIRTY FRIES

Cheese, spicy mayo, jalapeños
£11.95

+ ADD: Pulled Pork £3.95

NACHOS

Guacamole, salsa, sour cream, jalapeños
£9.95

+ ADD: Pulled Pork £3.95

MEAT BOARD

Baby back ribs, sausage, pulled pork,
chicken tenders, pickles, mini dirty fries
£14.95 per person – minimum 2 people

BURGERS

SERVED WITH SKIN ON FRIES

BIG COACH

Aged beef, pulled pork, smoked Monterey Jack,
lettuce, tomato, pickles £16.95

MAC DADDY BURGER

Aged beef, American cheese, burger sauce,
bacon, mac & cheese croquette, onion jam,
pickles, lettuce £17.95

CLASSIC

Aged beef, burger sauce, lettuce, tomato,
pickles £14.45

+ ADD: Cheese £0.95

BUTTERMILK FRIED CHICKEN

Garlic mayonnaise, pickles, lettuce, tomato
£14.95

KOREAN FRIED CHICKEN

Kimchi slaw, miso mayonnaise, sesame
£14.95

PLANT BURGER

 /vg

Burger sauce, cheese, pickles, lettuce, tomato
£14.95

HALLOUMI

 /v

Aubergine, red pepper, lettuce, tomato,
basil mayo £14.95

+ ADD EXTRAS

£1.00
Mac & cheese croquette / Streaky bacon /
Onion rings | Jalapeños

DESSERTS

SUMMER BERRY ETON MESS

Strawberry sauce £6.95

STICKY TOFFEE PUDDING

 /v

Salted caramel, vanilla ice cream £7.45

VANILLA CHEESECAKE

 /vg

Blueberry compote £7.45

CHURROS

 /v

Cinnamon sugar, chocolate & caramel sauce
£7.45

CHOCOLATE BROWNIE

 /vg

Vanilla ice cream £6.95

ICE CREAM

 /vg

Three scoops of ice cream £5.95
Ask server for flavours!

MAINS

PIE OF THE DAY /v option available £17.95
Mash or chips, buttered vegetables,
proper gravy

CLASSIC CAESAR SALAD £11.95

+ ADD: Grilled chicken £3.95

+ ADD: Halloumi £2.95

FISH & CHUNKY CHIPS £17.45

Ale battered cod, tartare sauce, mushy peas

CHICKEN SCHNITZEL £16.45

Summer salad, skin on fries

SAUSAGE & MASH £15.95

Cumberland sausages, ale onions,
greens, proper gravy

SALMON & DILL FISHCAKE £15.95

Skin on fries, Summer salad

MEDITERRANEAN TART /vg £12.95

Mediterranean vegetables, olive & pepper salad,
skin on fries

PAN-FRIED SEABASS £16.95

Roasted garlic & herb new potatoes,
lemon Beurre Blanc

BANG BANG SALAD £13.95

Oriental crunchy vegetables, sesame seeds,
chicken, bang bang sauce

ORIENTAL PORK BELLY £17.95

Pak choi, herbed rice

BBQ BABY BACK PORK RIBS £18.50

Coleslaw, skin on fries

8OZ ANGUS RIB EYE STEAK £23.95

Tomato, field mushroom, chips

8OZ ANGUS FILLET STEAK £26.45

Tomato, field mushroom, chips

+ ADD: Sauce £2.50

CHOICE OF: Peppercorn / Red wine /
Blue cheese / Mushroom

HANGING KEBABS

All served with skin on fries, summer
salad and a warm pitta bread

TANDOORI CHICKEN KEBAB

Onion, pepper, mint sauce dip
£16.95

STICKY KOREAN PORK BELLY KEBAB

Onion, peppers, honey & harissa dip
£17.95

CHARGILLED HALLOUMI KEBAB

Onion, peppers, honey & harissa glaze,
tzatziki dip
£14.95

SIDES

MASH /v £3.95

BEER BATTERED ONION RINGS /vg £3.95

SKIN ON FRIES /v £3.95

CHUNKY CHIPS /v £3.95

WINE LIST

WHITE WINES

| | Country of origin | Tasting Notes | 175ml | 250ml | Bottle |
|--|-------------------|--|-------|-------|--------|
| SAUVIGNON BLANC – PATERSON'S GROVE | New Zealand | Gooseberry, lychee flavours, mineral finish | 6.90 | 9.30 | 27.45 |
| DRY WHITE – MARCEL HUBERT | France | Fruity & dry, easy-drinking wine | 5.60 | 7.50 | 22.45 |
| CHABLIS – ALAIN GEOFFROY | France | Steely & refreshingly dry, mineral & tropical notes | 8.30 | 10.95 | 32.95 |
| CHENIN BLANC – KLEINDAL | South Africa | Pear, guava & ripe yellow stone fruits, crisp & fresh | 6.80 | 8.95 | 26.95 |
| CHARDONNAY – ST MARC /VG | France | Juicy, white peach & tropical fruit on the nose | 6.95 | 9.40 | 27.95 |
| SAUVIGNON BLANC – CONCHA Y TORO | Chile | Fresh & bright, citrus, gooseberry & pear fruits | 6.95 | 9.40 | 27.95 |
| RIOJA BLANCO – EL COTO | Spain | Un-oaked made using mainly Viura, zesty acidity | 7.30 | 9.70 | 28.95 |
| SANCERRE – DOMAINE FLEURIET | France | Refined & elegant, generous, stone-fruit flavours | 8.80 | 11.70 | 34.95 |
| PICPOUL – COMBE ROUGE | France | Apple, pear, lime, lemon, light-bodied, crisp | 7.30 | 9.70 | 28.95 |
| PINOT GRIGIO | Italy | Typically crisp & elegant, almondy | 6.80 | 8.95 | 26.95 |
| PLUMA VINHO VERDE DOC – CASA SANTOS LIMA | Portugal | Zippy, lively, citrus fruit with a touch of a spritz | 6.50 | 8.70 | 25.95 |
| LAXAS ALBARIÑO | Spain | Pineapple & mango with refreshing citrus flavours | 8.30 | 10.95 | 32.95 |
| GAVI DI GAVI – DOCG CONTE DI ALARI | Italy | Delicate, aromatic, floral palate with peachy undertones | 8.30 | 10.95 | 32.95 |
| SAUVIGNON BLANC – CLOUDY BAY 2019 | New Zealand | Citrus, stone fruits & herbs nose, fresh mineral palate | – | – | 41.95 |

RED WINES

| | Country of origin | Tasting Notes | 175ml | 250ml | Bottle |
|---|-------------------|---|-------|-------|--------|
| PINOT NOIR – LOS GANSOS | Chile | Enveloping, velvety, rich but refreshing with light tannins | 6.90 | 9.30 | 27.45 |
| CABERNET SAUVIGNON – CONCHA Y TORO | Chile | Fruit-bomb with a lush black gateaux flavour | 6.90 | 9.30 | 27.45 |
| CÔTES DU RHÔNE | France | Strong white pepper smell, sweet, spicy red cherry taste | 6.90 | 9.30 | 27.45 |
| BEAUJOLAIS – CÔTES DE BROUILLY | France | Refreshing light-bodied wine, subtle strawberry flavours | 7.80 | 10.40 | 30.95 |
| SHIRAZ – THE LANDINGS /VG | Australia | Blackcurrant, plum fruit, hint of spice | 6.95 | 9.40 | 27.95 |
| RICH & FRUITY RED – MARCEL HUBERT | France | Typical southern blend, ripe & juicy | 5.60 | 7.50 | 22.45 |
| BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION | France | Strong blackcurrant & a long finish | 8.50 | 11.40 | 33.95 |
| MERLOT – CONCHA Y TORO | Chile | Red black fruit combine, mocha, hints of ripe fig | 6.95 | 9.40 | 27.95 |
| RIOJA CRIANZA – SIGLO | Spain | Deep mulberry, cinnamon, cherry, plum fruit, vanilla | 7.80 | 10.40 | 30.95 |
| MALBEC – TRIVENTO | Argentina | Mouth watering & voluptuous with juicy soft tannins | 7.80 | 10.40 | 30.95 |
| PINOTAGE – KLEINDAL | South Africa | Plum, blackberry, full bodied, hints of prunes & banana | 6.95 | 9.40 | 27.95 |
| AMICONE | Italy | Full bodied, blackberry flavours, hint of oak & spice | 7.30 | 9.70 | 28.95 |
| PRIMITIVO SALENTO DOPPIO | Italy | Juicy red plums & red cherries – rounded, warm & silky | 7.30 | 9.70 | 28.95 |
| NUI TS ST GEORGES IER CRU LA RICHEMONE 2014 | France | Velvety smooth red, ripe fruit character, big soft tannins | – | – | 59.00 |
| CHATEAUNEUF DU PAPE – GRAND TINEL 2012 | France | Ample fruit flavours, herb aromas, strong spicy character | – | – | 53.00 |
| MARGAUX – RESERVE D'ANGLUDET 2015 | Bordeaux | Supple dark fruits, liquorice, spice notes, ripe tannins | – | – | 49.45 |
| ST JULIEN – FIEFS DE LAGRANGE 2014 | France | Soft & round palate, notes of fresh black fruits & spices | – | – | 54.95 |

ROSÉ

| | Country of origin | Tasting Notes | 175ml | 250ml | Bottle |
|---|-------------------|---|--------------------|---------------|---------------|
| BLUSH ROSÉ – CONCHA Y TORO | Chile | Berries, rose petals, ripe, generous, long dry finish | 6.95 | 9.40 | 27.95 |
| PINOT GRIGIO BLUSH – CA DEL LAGO /VG | Italy | Hints of cranberries, zingy citrus, fruity red berry flavours | 6.50 | 8.70 | 25.95 |
| ZINFANDEL ROSÉ – HIGHBRIDGE | USA | Sweet, strawberry bubblegum | 6.80 | 8.95 | 26.95 |
| PROVENCE – HENRI GAILLARD ROSÉ | France | Strawberries, raspberries, exotic fruits, well balanced | 7.95 | 10.70 | 31.95 |
| WHISPERING ANGEL CHATEAU D'ESCLANS 2020 | France | Perfumed, elegant summer fruits, cherry | Half-bottle: 22.95 | Bottle: 39.95 | Magnum: 75.00 |



WINE WEDNESDAY

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

CHAMPAGNE & SPARKLING

| | Country of origin | Tasting Notes | 200ml bottle | 125ml | Bottle |
|------------------------|-------------------|---|--------------|-------|--------|
| PAUL LANGIER BRUT NV | France | Celebratory champagne, fruit, soft, appealing acidity | – | 6.95 | 29.95 |
| LANSON BLACK LABEL NV | France | Light, dry, persistent mousse & a fruit finish | – | – | 47.95 |
| PROSECCO SPUMANTE | Italy | Elegant, delicate lemon flavours, fine bubbles | 9.45 | – | 26.95 |
| PROSECCO SPUMANTE ROSÉ | Italy | Delicate red berry notes, crisp, refreshing style | 9.45 | – | 26.95 |

DESSERT WINE

| | Country of origin | Tasting Notes | 125ml |
|--------------------------------|-------------------|---|-------|
| SAUVIGNON BLANC 'LATE HARVEST' | Chile | Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, c&ied ginger, honey, quince, nutmeg & butterscotch | 6.95 |

125ml glass available on request