



THE COACH & HORSES

SUNDAY & BANK HOLIDAY MENU

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	

SHARERS

CHICKEN WINGS	
Hot Sauce / BBQ / Sweet chilli	
6 for £6.95 / 15 for £15.95	
EXTRA DIRTY FRIES	£11.95
Cheese, spicy mayo, jalapeños	
+ ADD: Pulled Pork	£3.95
NACHOS	£9.95
Guacamole, salsa, sour cream, jalapeños	
+ 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	

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

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkie & proper gravy

LEG OF LAMB	£18.95	PORK BELLY	£16.95
Mint sauce		Apple sauce	
RIBEYE OF BEEF	£18.95	MUSHROOM & CASHEW WELLINGTON /vg	£15.95
Horseradish sauce		JUNIOR ROAST	£9.50
CORNFED CHICKEN SUPREME	£16.95	12 and under	
Stuffing			

SIDES

MASH /v	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95
ROAST POTATOES	£3.95
JUG OF GRAVY	£1.95
STUFFING	£1.95
CAULIFLOWER CHEESE	£3.95

DESSERTS

SUMMER BERRY ETON MESS	£6.95
Strawberry sauce	
STICKY TOFFEE PUDDING /v	£7.45
Salted caramel, vanilla ice cream	
VANILLA CHEESECAKE /vg	£7.45
Blueberry compote	
CHURROS /v	£7.45
Cinnamon sugar, chocolate & caramel sauce	
CHOCOLATE BROWNIE /vg	£6.95
Vanilla ice cream	
ICE CREAM /vg	£5.95
Three scoops of ice cream Ask server for flavours!	

BURGERS

SERVED WITH SKIN ON FRIES

BIG COACH	£16.95
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	
MAC DADDY BURGER	£17.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
CLASSIC	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: Cheese	£0.95
BUTTERMILK FRIED CHICKEN	£14.95
Garlic mayonnaise, pickles, lettuce, tomato	
KOREAN FRIED CHICKEN	£14.95
Kimchi slaw, miso mayonnaise, sesame	
PLANT BURGER /vg	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
HALLOUMI /v	£14.95
Aubergine, red pepper, lettuce, tomato, basil mayo	
+ ADD EXTRAS	£1.00
Mac & cheese croquette / Streaky bacon / Onion rings Jalapeños	

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	
PAN-FRIED SEABASS	£16.95
Roasted garlic & herb new potatoes, lemon Beurre Blanc	
CHICKEN SCHNITZEL	£16.45
Summer salad, skin on fries	
MEDITERRANEAN TART /vg	£12.95
Mediterranean vegetables, olive & pepper salad, skin on fries	
BANG BANG SALAD	£13.95
Oriental crunchy vegetables, sesame seeds, chicken, bang bang sauce	

SHARING ROAST

Served in our famous monster Yorkie with your choice of three meats and a jug of proper gravy

£33.95 – SERVES TWO

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	
CHARGRILLED HALLOUMI KEBAB	
Onion, peppers, honey & harissa glaze, tzatziki dip £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	

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 + beer, cider, wine or soft drink
Ribeye £17.95 Fillet £18.95

TAPAS FRIDAY

4 small plates + a bottle of house wine
£29.95

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, candied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request