

Small Plates

Today's Soup homemade with warm crusty roll & butter	5.90
Prawn Cocktail retro style with iceberg lettuce, red onion, tomatoes & cucumber served with a roll & butter	6.70
Dirty Fries covered in our signature	
Brisket Chilli-con-Carne served two ways with either cheddar cheese, red onion & english mustard OR sour cream, salsa, red onion & mexicana cheese	8.00
Tempura Prawns five prawns & sweet chilli sauce	7.25
Today's Pate & Chutney ask your server, with melba toast & butter	6.50
Breaded Mushrooms & garlic mayonnaise	7.50
Lemon & Pepper Haddock Goujons with tartare sauce	7.00
Hot & Kickin' Chicken Strips with siracha sauce	7.00
Battered Chunky Chicken Pieces with BBQ sauce	5.50
Pot of Mac 'n' Cheese with a garlic & parmesan gratin	4.50
Bowl of 6 Scampi Tails with tartare sauce	5.50

Salads

Prawn in Marie Rose Sauce	12.50
Mature Cheddar Cheese	9.50
Side Salad	3.50

Baguettes

Prawn in Marie Rose Sauce with salad	10.00
Sausages & Onions	7.50
Crispy Streaky Smoked Bacon	7.50
Bacon, Brie & Mango Chutney	7.50
Hot & Kickin' Chicken Strips with lettuce & mayonnaise	9.60
Posh Fish Finger Sandwich lemon & pepper haddock goujons, iceberg lettuce, tartare sauce & a lemon wedge	8.50

Vegan Options

Keralan Cauliflower & Red Pepper Curry & Rice	12.50
Homemade 5 Bean Chilli borlotti, canellini, butter, red kidney beans & chick peas with rice	11.80
No Bull Burger & Chips vegan plant-based burger with vegan burger sauce topped with vegan cheese & gherkins	10.00

The Coach & Horses Burgers

In a toasted floured bun with salad & chips

All our beef burgers are 100% beef & produced by our local butcher.

Cheese is Monterey Jack unless otherwise stated.

The Beast Burger 2 beef burgers, onion rings, cheese, bacon, fried onions, chips & gherkins	16.50
Cheeseburger	10.00
Plain Burger	9.00
Mexicana Burger with chilli-con-carne & mexicana cheese	12.00
No Bull Burger vegan plant-based burger with vegan burger sauce topped with vegan cheese & gherkins	10.00
Hunters Burger southern fried chicken, BBQ sauce, crispy bacon & melted cheese	13.50
Southern Fried Chicken crispy coated burger	10.50
Hot 'n' Spicy Chicken southern fried chicken burger with siracha sauce	10.50
Black & Blue beef burger with stilton & bacon	14.00

Liven it up...

Beef Burger	3.00
Southern Fried Chicken	3.00
Onion Rings	2.50
Gherkins	1.10
Cheese	1.10
Bacon	2.00
Fried Onions	1.10
Stilton	1.60
Chilli-con-Carne	3.20
Mexicana Cheese	1.20
Mac 'n' Cheese	4.50

Traditional Favourites

Steak, Ale & Mushroom Top & Bottom Shortcrust Pastry Pie with chips or mash, peas & gravy double up on pie for 4.75	12.50
Beer Battered Fish chips & peas	10.00/14.00
The Coach & Horses Signature Brisket Chilli Board prime brisket marinated for 48 hours in our chef's special dry rub, slow roasted for 12 hours then pulled into our homemade chilli-con-carne. Served with rice, tacos, iceberg lettuce, salsa, sour cream, guacamole & grated cheese	14.00
Go vegetarian with our Homemade 5 Bean Chilli – borlotti, canellini, butter, red kidney beans & chick peas	
Korkers Bangers & Mash peas with fried onions & gravy	11.50
Scampi chips & peas or salad	12.00
Homemade Mac 'n' 3 Cheese with a garlic & parmesan gratin, salad & garlic bread add bacon 2.05	10.00
Ploughman's Lunch pate or stilton, brie, cheddar, pickle, baguette, pickled onions, salad, sliced apple, grapes	10.50
Korkers Sausage, Chips & Beans	6.00/8.00
8oz Sirloin Steak chips, peas or salad add peppercorn sauce 2.25 add garlic & herb butter <i>OR</i> chilli & garlic butter 1.50	19.00
Ribs in BBQ Sauce chips & peas or salad	14.00/19.50

Sides

Chips	2.70	Gherkins	1.10
Vegetables	3.00	Mexicana Cheese	1.60
Onion Rings	2.40	Stilton	1.60
Cucumber Slices	1.10	Pot of Grated Cheese	1.10
Side Salad	3.50	Pigs in Blankets	4.50
Bacon	2.00		

Cocktails Coffee & Cake

Ask your server for today's special sweet treat

Coffee

White Coffee	2.60/3.00
Black Coffee	2.50/2.90
Decaffeinated	2.50/2.90
Flat White	3.00
Latte	3.10
Cappuccino	3.00
Espresso	2.25
Double Espresso	3.25
Liqueur Coffee	4.50

Tea

2.25

PG Tips
Earl Grey
Decaffeinated
Chamomile
Licorice
Teapigs Peppermint Leaves
Teapigs Mao Feng Green

Chocolate Drinks

Mocha	3.00/3.20
Hot Chocolate	2.50/3.25
Add cream for 0.35	
Add marshmallows for 0.35	

Milks

Rude Health Almond Milk	2.50
Pouring Cream	0.35
Lactose Free Milk	

Syrups

Caramel	0.50
Gingerbread	0.50

Cakes 7.50

- Syrup Sponge with custard
- Chocolate Fudge Cake with cream
- Apple Pie with custard

Cold Desserts

5.00/7.50

Lemon Lush Sundae

vanilla ice cream, crushed meringue, lemon sauce, cream

Chocolate Nut Sundae

chocolate ice cream, chocolate sauce, squirty cream & mixed nuts

Affogato

vanilla ice cream & double espresso

5.00

Cheese & Biscuits

stilton, brie & cheddar served with crackers, grapes & today's chutney

8.00

Dairy free vanilla ice cream also available for a small surcharge

Hot Desserts

7.50

Apple Pie & Custard

Chocolate Fudge Cake & Cream

Syrup Sponge & Custard

Sticky Toffee Pudding & Custard

Sweetly Inspired Desserts

Ever changing

Waffles

Cheesecakes

Mystery

Ask your server for our
Chef's current creations.



Our Allergy Menu

UYQ320

Download Allergy Menu App or visit
<https://allergymenu.uk/menu/UYQ320>
(Please ask for a hard copy if preferred)



The COACH
& HORSES
A WARM WELCOME FOR EVERYONE EVERY DAY

Menu