



A la carte menu – Served Monday to Friday 6pm – 9.30pm and Saturday 12am – 9.30pm.

Soup of the day with home made focaccia	£3.95
Welsh rarebit served with a spicy tomato chutney (V)	£4.45
Ham hock and chicken liver terrine with toasted brioche	£4.45
Crab risotto balls with home made lemon aioli	£4.50
Traditional Caesar salad(V)	£3.95/£5.95
with char grilled chicken	£5.45/7.45
Coach and Horses prawn cocktail with homemade marie rose sauce	£4.45
Hand cut chips with real gravy	£3.20
Book makers sandwich – steak, hollandaise sauce, Portobello mushroom, rocket and caramelised onion - served with frites	£6.95
Aberdeen angus beef burger, mustard mayo, apple wood cheddar, spicy tomato chutney, served with hand cut chips and home made coleslaw	£7.95
Coach and Horses club sandwich served with frites	£6.95
Poached haddock over spinach with a soft poached egg, saffron and cream reduction, petits pois	£7.95
Bangers and mash - cumberland sausages, mustard mash and lashings of onion gravy	£8.45
Wild mushroom risotto topped with ricotta and truffle oil (V)	£7.95
Beer battered fresh Pollock/Haddock with hand cut chips home made tartar sauce and pea puree	£9.45/£7.95
Pie of the week served with parsley mash and fine beans wrapped in bacon	£7.95
Char grilled sirloin steak with dauphinoise potatoes, carrot puree and a red wine jus	£12.45
Chicken breast stuffed with leek and potato with wild mushroom sauce	£8.45
Spinach and mozzarella linguine infused with pesto cream (V)	£7.45
Chocolate brownie served with vanilla ice cream	£4.25
Havana club infused bread and butter pudding	£4.50
Apple crumble with cinnamon custard	£4.25
Farm house cheese - ragstone goats cheese, stilton, Somerset brie and applewood smoked cheddar with oatcakes, water crackers and quince jelly	£6.00

Please also see our specials board.

All food is created fresh on the premises with fully traceable, sustainable ingredients by our chefs.