

CHEF'S MESSAGE

Phil and his team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

STARTERS

- MINI SAUSAGES**
Beer & mustard onions
G, SD, MU
- RED PEPPER HOUMOUS**
Flatbread G, SD, SE
- BATTERED FISH BITES**
Tomato ketchup F, G, CE, SD
- CAJUN SPICED PULLED PORK**
Crispbread MU, G
- OLIVE OIL & ROCK SALTED FLATBREAD**
Garlic yoghurt & chilli dips
G, D, CE, VEGAN ON REQUEST
- AVOCADO & SWEET POTATO BITES**
Garlic mayonnaise G, E, MU, D

- BBQ PULLED JACKFRUIT**
Ciabatta croutons G, MU, CE
- GARLIC & HERB ROASTED BABY POTATOES**
VEGAN
- TANDOORI CHICKEN WINGS**
Garlic yoghurt D, MU

- SOUP OF THE DAY**
Rustic bread ASK FOR ALLERGENS **£5**
- GRILLED YORKSHIRE HALLOUMI & GARLIC MUSHROOM BRUSCHETTA**
Watercress D, G, SD **£7**
- CHICKEN SHAWARMA**
Flatbread, tahini sauce, pickled red cabbage G, SE, SD **£8**

- CHEF'S WARM BLACK PUDDING & PORK PIE**
Piccalilli G, D, MU, SD **£7**
- OAK SMOKED HADDOCK & SPINACH RÖSTI**
Topped with fried duck egg
F, E **£7**
- BEETROOT FALAFELS**
Mixed salad, tahini drizzle
G, SE, SD **£7**

£4.50
EACH OR 3
FOR £13

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FOR £13

MAINS

MEAT & GRILL

- THE OLD BRIDGE BURGER**
Fried hen's egg, bacon, crispy lettuce, burger sauce, fried onions, cheese, skinny fries, slaw G, E, SE, SD, D, MU, S, F, N **£14**
- SOUVLAKI CHICKEN BURGER**
Grilled chicken fillet, tahini sauce, oregano seasoning, leaf, tomato, flatbread, slaw, fries G, E, SE, SD, D, MU **£14**
- HOLME VALLEY VEGAN BURGER**
Chef's vegan patty, BBQ pulled jackfruit, leaf, sliced beef tomato, sweet potato fries G, SE, MU, CE **£14**
Make any of our burgers skinny – no bread or chips, just add a dressed salad MU
- THE COACHMAN'S TRIPLE SLIDERS**
Minted lamb, cajun pulled pork, BBQ chicken, skinny fries, slaw G, E, D, CE, MU, F **£16**
- TRIPLE VEGGIE SLIDERS**
Beetroot falafel, mushroom & Halloumi, pulled BBQ jackfruit, skinny fries, slaw G, E, D, MU, SD, CE **£15**
- 100z GAMMON STEAK**
Tomato, brace of hen's eggs, pineapple, chips, peas G, E, SD **£14**
- 100z FLAT IRON STEAK**
Caramelised red onion, grilled cherry tomatoes, chips G, SD **£18** (recommended pink)
Add a peppercorn or Blue Cheese sauce D, SD **£2**

SIDES

£4 each

- TWICE COOKED CHIPS** G, SD
- SKINNY FRIES** G, SD
- SWEET POTATO FRIES** G, SD
- ONION RINGS** G, SD
- SEASONAL VEGETABLES** D
- GARLIC BREAD** G, D
- GARLIC BREAD WITH CHEESE** G, D

TASTE OF YORKSHIRE

Powered by gravy

- YORKSHIRE TAPAS**
Sausage & onion, roast topside, braised beef, horseradish, roast potatoes, seasonal vegetables, pan gravy G, E, D, CE, MU, SD **£14**

- YORKSHIRE ALE BRAISED BEEF & DUMPLINGS**
Seasonal vegetables G, S, E, D, CE **£16**

- THE OLD BRIDGE ROAST OF THE DAY**
Roast potatoes, seasonal vegetables, pan gravy G, E, D, CE **£14**

- T'OWD BRIDGE BEEF YORKIE**
Two Yorkshire Puddings, roast beef, pan gravy, twice cooked chips G, E, D **£12**

- WHITBY GOLDEN FRIED SCAMPI**
Twice cooked chips, peas, tartare sauce
G, C, MU, E **£14**

- SMOKED PAPRIKA HAKE**
Butterbean purée, sautéed chorizo & spinach, garlic mayonnaise F, E, MU, SD, G **£15**

- GOAT'S CHEESE, ROASTED VEGETABLE & SPINACH TART**
Shortcrust pastry, dauphinoise potatoes, tomato & red onion salad G, D, E, S **£13**

Liqueur
coffee
available

- CHOCOLATE & PEANUT BUTTER BROWNIE**
Clotted cream ice cream, warm chocolate G, N, S, E, D **£6**

- BLACK FOREST CHOCOLATE SPONGE PUDDING**
Custard E, D, SD, GLUTEN FREE **£6**

- BELGIAN WAFFLE SUNDAE**
Belgian waffle, ice cream trio, butterscotch sauce G, S, E, D **£6**

- ICE CREAM TRIO**
Sugar sprinkles, chocolate flake, sugar curl – ask server for selection
G, S, E, D **£6**

CLASSICS

- FISH & CHIPS**
Chef's secret recipe battered fish, twice cooked chips, mushy peas, tartare sauce G, F, S, E, MU, SD **£13**
- COACHMAN'S FISH PIE**
Topped with buttery mash, seasonal greens G, F, S, D, MU **£13**

- LASAGNE AL FORNO**
Dressed salad G, D, CE, SD **£12**

- COCONUT, PANEER & SAAG DAHL**
Chef's chapattis G, D, CE, SD, VEGAN ON REQUEST **£12**

- CAJUN SPICED SALMON**
Avocado salsa, lime wedge & coriander, sweet potato fries F, MU **£15**

- CHICKEN PARMO**
Plum tomato, red onion & balsamic salad, dauphinoise potatoes G, S, E, D, SD **£15**

SALADS

- WARM QUINOA, WILD MUSHROOM & HALLOUMI SALAD**
Pink grapefruit & pomegranate dressing D, G **£14**

- FLAT IRON STEAK & COACHMAN'S ALE CHEESE SALAD**
Dijon & balsamic dressing, avocado, tomato, red onion MU, SD, D, G **£16**

- PLOUGHMAN'S LUNCH**
Chef's black pudding & pork pie, honey roast ham, Yorkshire Blue, Mature Cheddar, pickles, pickled shallots, rustic bread & butter G, MU, D, SD, S, SE **£15**

- TASTE OF YORKSHIRE CHEESE**
Three Yorkshire cheeses, chutney, pickles, grapes, celery, crackers D, G, SD **£9**

Why not complement with...

- ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC**
Casablanca Valley, Chile **£3.50** 50ML

DESSERTS

- TREACLE TART**
Buttery shortcrust pastry, chantilly cream G, D, E **£6**

- MILK CHOCOLATE & COFFEE CHEESECAKE**
Honey shortbread base S, D, SD, GLUTEN FREE **£6**

- APPLE, DATE & WALNUT CRUMBLE**
Custard G, N, S, D, SD **£6**

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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