

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.



JULY 2020

VAT charged at 5%

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

VIRGINIA WOOLF

MAIN MENU

GRAZING & SHARING

3 for £12 or £4.50 each

Lemon & Smoked Paprika Chicken Wings

Chilli dip Mu, Sd

Balsamic Dressed Baby Tomatoes

Mixed leaves Sd **Vegan**

Cheesy Nachos

Guacamole, chilli dip S, G, Sd

Make it Vegan, swap for cheese

Classic Houmous

Sumac, toasted flatbread Se, G, S **Vegan**

Grilled Mini Sausages

Sauerkraut G, D, Sd

Sweet Potato Falafels

Tahini drizzle G, Se, S **Vegan**

STARTERS

Chef's Soup of the Season

With rustic bread Ask for allergens

£5

Whiskey Cured Chalk Stream Trout

Minted pea & radish salad F, E, Sd, D

£6

Marinated Feta Salad

Roasted beetroot, pickled carrot, Nigella seeds Sd, D

£6

Flame Grilled Tandoori Chicken

Garlic & coriander naan, mint raita, green coriander chutney Mu, G, D, Sd

£6

THE COACHMANS CLASSICS

Fish & Chips

Secret recipe beer battered fish, Fat chips, mushy peas, tartare sauce, lemon

E, F, G, Sd, Mu **£11.50**

The Old Bridge Burger

Fried hen's egg, bacon, Cheddar cheese, crispy lettuce, skinny fries, slaw

G, E, Se, Sd, D, Mu, F, N **£13**

Chef's Pie of The Day

Fat cut chips, garden peas, pan gravy

Ask for allergens **£12**

SEASONAL MAINS

Chicken Valdostana

Crispy breaded chicken breast with grilled Mozzarella & tomato, skinny fries, salads G, D, E, Mu

£13.50

Holme Valley Vegan Burger

Plant based patty, cheese, fries & garlic mayonnaise G, Se, Mu, Ce

£12.50

Grilled Sea Bream

Lemon & parsley butter, baby potatoes, mixed leaf salad F, D, Mu

£15

10oz Gammon Steak

Fresh grilled pineapple, brace of hen's eggs, garden peas, fat chips G, Sd, Se

£13

Braised Pulled Lamb

Carrot purée, sugar snaps, fondant potato, pea shoots, red wine minted gravy D, Sd

£16

Flat Iron Steak

Cherry tomatoes, portobello mushroom, onion rings, fat chips & watercress G, Sd, D

£18.50

Why not add a sauce... Peppercorn or Blue Cheese D, Sd £3

SIDES

Fat Chips £3 • Skinny Fries £3 • Onion Rings G, Sd £3

House Salad Sd £3 • Buttered Seasonal Vegetables D £3 • Garlic Ciabatta G, D £3

Add cheese to any of the above D £1

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



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.



JULY 2020

VAT charged at 5%

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

VIRGINIA WOOLF

LIGHT & HEALTHY

Teriyaki Steak Salad

Seasoned strips of grilled flat iron steak, mixed salad, teriyaki drizzle
S, Mu, Sd **£14**

Crispy Battered Tofu Balls

Mixed leaves, red onion, bell peppers, tomatoes, sweet & sour dressing
G, S, Sd **£11.50 Vegan**

Tandoori Chicken Caesar Salad

Crisp leafy base, cherry tomatoes, Caesar dressing
Mu, G, S, D, E, Sd **£13.50**

AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

Cream Tea

Two scones, clotted cream, jam, tea or coffee
G, E, D, Sd **£6.50pp**

Classic Afternoon Tea

Selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee
G, D, Mu, E, F, N, S **£15pp**

Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly complimented with a glass of Champagne topped with a fresh strawberry
G, D, Mu, E, F, N, S, Sd **£24pp**

SANDWICHES

Served until 6pm

ARTISAN

Fish & Chip Butty

Ciabatta, leaf, tartare sauce F, G, Mu, E **£7.50**

T'owd Bridge Pudwich

Two Yorkshires, beef, pan of onion gravy G, E, D, Mu, Sd **£8**

Sautéed Mushroom & Guacamole on Toast **Vegan** £7

Watercress Sd, G

CLASSIC

Roast Topside of Beef

Pickled white onion, horseradish G, D, Mu, E, Sd **£6**

Oak Smoked Salmon

Cucumber G, F, D, Mu **£6.50**

Mature Cheddar Savoury

Classic northern filling, chutney dressing D, G, Mu, E **£5.50**

DESSERTS

Apple & Blueberry Crumble

Custard
G, D, Sd **£5**

Baked Vanilla Cheesecake

Summer fruit Caramel sauce, compote
E, D, G **£5**

Sticky Toffee Pudding

vanilla ice cream
G, Sd, E, D **£5**

Gluten Free Chocolate Tiramisu

A delicious twist on an Italian classic
S, E, D, Sd **£5**

Sundae Waffle

Belgian waffle, trio of ice cream, whipped cream, butterscotch sauce
G, D, E, S **£5**

Chocolate Tiramisu Sundae

Amaretti biscuits, salted caramel ice cream, whipped cream
G, N, S, D, G, E, Sd **£5**

9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

- 1. CASHLESS PAYMENT • 2. HAND SANITISER • 3. ORDER & PAY APP • 4. PPE AVAILABLE •
- 5. FOLLOW SIGNAGE • 6. DISPOSABLE MENUS • 7. STAFF TEMPERATURE CHECKS •
- 8. COVID SAFE CLEANING CHAMPION • 9. SOCIAL DISTANCING •

Alongside our hotel-wide measures we have also introduced the following:

Removed all place settings & glassware from your table, wrapped cutlery, table service only. For more information on our measures, please visit our website.

