

3 for £12 or £4.50 each

Lemon & Smoked Paprika Chicken Wings

Chilli dip

Mu, Sd

Balsamic Dressed Baby Tomatoes

Mixed leaves **Vegan**

Sd

Cheesy Nachos

Guacamole, chilli dip S, G, Sd

Make it Vegan, swap for vegan cheese

Classic Houmous

Sumac, toasted flatbread **Vegan**

Se, G, S

Grilled Mini Sausages

Sauerkraut G, D, Sd

Sweet Potato Falafels

Tahini drizzle **Vegan**

G, Se, S

STARTERS

Chef's Soup of the Season

with rustic bread

Ask for allergens

Marinated Feta Salad

Roasted beetroot, pickled carrot, Nigella seeds

Sd, D

£5

Whisky Cured Chalk Stream Trout

£6

Minted pea & radish salad

F, E, Sd, D

£7

Flame Grilled Tandoori Chicken

£7

Garlic & coriander naan, mint raita, green

coriander chutney

Mu, G, D, Sd

THE COACHMANS CLASSICS

Fish & Chips

Secret recipe beer battered fish,

Fat chips, mushy peas, tartare

sauce, lemon

E, F, G, Sd, Mu **£12**

The Old Bridge Burger

Fried hen's egg, bacon,

Cheddar cheese, crispy lettuce,

skinny fries, slaw

G, E, Se, Sd, D, Mu, F, N **£14**

Chef's Pie of The Day

Fat cut chips, garden peas,

pan gravy

ASK FOR ALLERGENS **£13**

SUNDAY BEST

Roast Topside of Beef

Yorkshire pudding, roasted herb & garlic potatoes,

seasonal vegetables, roasted root vegetables, pan gravy

G, D, E, Ce

Roast Breast of Chicken

Yorkshire pudding, roasted herb & garlic potatoes,

seasonal vegetables, roasted root vegetables, pan gravy

G, D, E, Ce

Grilled Sea Bream

Lemon & parsley butter, baby potatoes, mixed

leaf salad

F, D, Mu

£14

Holme Valley Vegan Burger

£13

Plant based patty, cheese, fries & garlic **Vegan**

mayonnaise

G, Se, Mu, Ce

£14

10oz Gammon Steak

£14

Fresh grilled pineapple, brace of hen's eggs, garden peas,

fat cut chips

G, Sd, Se

£16

Braised Pulled Lamb

£17

Carrot purée, sugar snaps, fondant potato, pea shoots, red wine

minted gravy

D, Sd

LIGHT & HEALTHY

Teriyaki Steak Salad

Seasoned strips of grilled flat iron

steak, mixed salad,

teriyaki drizzle

S, Mu, Sd **£15**

Crispy Battered Tofu Balls

Mixed leaves, red onion, bell

peppers, tomatoes, sweet &

sour dressing

G, S, Sd **£12 Vegan**

Tandoori Chicken Caesar Salad

Crisp leafy base, cherry tomatoes,

Caesar dressing

Mu, G, S, D, E, Sd **£15**

SIDES

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

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

Add cheese to any of the above D £1

MAIN MENU

SANDWICHES

Served until 6pm

ARTISAN

Fish & Chip Butty

Ciabatta, leaf, tartare sauce

F, G, Mu, E

T'owd Bridge Pudwich

Two Yorkshires, beef, pan of onion gravy

G, E, D, Mu, Sd

Sautéed Mushroom & Guacamole on Toast

Watercress **Vegan**

G, Sd

£8

£9

£8

CLASSIC

Roast Topside of Beef

Pickled white onion, horseradish

G, D, Mu, E, Sd

Oak Smoked Salmon

Cucumber

G, F, D, Mu

Mature Cheddar Savoury

Classic northern filling, chutney dressing

D, G, Mu, E

£7

£7

£6

DESSERTS

Apple & Blueberry Crumble

Custard

G, D, Sd **£6**

Gluten Free Chocolate Tiramisu

A delicious twist on an Italian classic

S, E, D, Sd **£6**

Baked Vanilla Cheesecake

Summer fruit compote

E, D, G **£6**

Sundae Waffle

Belgian waffle, trio of ice cream, whipped cream, butterscotch sauce

G, D, E, S **£7**

Sticky Toffee Pudding

Caramel sauce, vanilla ice cream

G, Sd, E, D **£6**

Chocolate Tiramisu Sundae

Amaretti biscuits, salted caramel ice cream, whipped cream

G, N, S, D, G, E, Sd **£7**

TEAS & COFFEES

BLACK TEAS

Everyday Brew

A signature blend of three teas: Assam, Ceylon and Rwandan

Darjeeling Earl Grey

The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

Mao Feng

A delicate natural flavour with light refreshing taste

Jasmine Pearls

Hand rolled green tea tips delicately infused with pure jasmine flowers

HERBAL INFUSIONS

Liquorice & Peppermint

Pure liquorice root with whole peppermint leaves **Caffeine free**

Super Fruit

A blend of real berry pieces which deliver a unique and punchy taste **Caffeine free**

Lemon and Ginger

Soothing and refreshing, enjoy hot or cold **Caffeine free**

COFFEES

Espresso

A short coffee in its concentrated form, served without milk, rich and intense

Macchiato

Espresso served with a little milk foam

Americano

Espresso with hot water, add milk if you wish

Cappuccino

Espresso with steamed, frothy milk, topped with chocolate

Latte

An espresso topped with steamed, frothy milk

Mocha

Hot chocolate with an espresso

HOT CHOCOLATE

Hot Chocolate

Made with steamed, frothy milk

Deluxe Hot Chocolate

Made with steamed, frothy milk, marshmallows, cream



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

