

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.



OCTOBER 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

Mini Sausages

Wholegrain mustard dressing Mu, G, Sd

Black Pudding Bon Bon

Apple sauce Mu, Sd, G, S, E

Sweet Potato Falafel **Vegan**

Tahini drizzle Sd, Se

Sweet Smoked Paprika Chicken Wings

lemon & chilli drizzle Sd, Ce

Mini vegetable spring rolls

Sriracha dip Se, G, S

Smoked Mackerel Pate

Crispbread G, F, E, Mu

Classic Houmous **Vegan**

Sumac, toasted flatbread Se, G, S

Salt & Pepper Belly Pork

Green onions & bell peppers S, Se

Marinated Baby Tomatoes

Balsamic dressing Sd

Cheesy Nachos

Guacamole, sour cream D

Make it Vegan, swap for vegan cheese

STARTERS

Chef's Soup of the Season

£5

Crusty roll

Ask for allergens

Piri Piri Chicken Salad

£6

Smoky piri piri oil, yoghurt, lemon

wedge & watercress D

Chalk Stream Trout Gin &

£7

Beetroot Gravlax

Cucumber & radish vinaigrette Sd, F

Feta & Beetroot Salad

£6

Balsamic drizzle, lemon oil dressed leaf

Sd, D

Slow Braised Beef, Onions & Dumplings

Tender slices of slowly braised beef with shallots in a rich gravy, creamy mashed potato & winter greens

G, D, Ce, Sd **£14**

WINTER COMFORTS

Gorma Sabzi

Persian style lamb, kidney bean & green herb casserole, basmati rice, yoghurt salad

D **£14**

Braised Winter Vegetable Casserole, & Dumplings **Vegan**

Baby potatoes & winter greens

Ce, G, S **£13**

SEASONAL MAINS

Slow BBQ Short Rib of Beef

Fondant potato, root vegetable purée, winter cabbage, pan of BBQ sauce E, D, Ce, Mu

£14

Braised Swordfish Steak

Cooked in butter, white wine, garlic & parsley, baby potatoes, mange tout F, D, Sd

£16

Holme Valley Open Tortilla **Vegan**

2 Plant-based patties, beetroot tortilla, beef tomato, leaf & watercress served with fries, guacamole & chilli dips G, D

£12

Tandoori Chicken Masala

Basmati rice, naan, raita, coriander chutney G, D, Mu, Sd

£14

10oz Gammon Steak

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

£12

Flat Iron Steak

Café de Paris Butter, cherry tomatoes, portobello mushroom, onion rings, fat chips & watercress G, F, D, Mu, Sd

£20

Add one of following with our compliments...

Peppercorn or Blue-Cheese G, F, D, Mu, Sd

THE COACHMAN'S CLASSICS

Fish & Chips

Secret recipe battered fish, fat chips, mushy peas, tartare sauce, lemon

E, F, G, Sd, Mu **£11**

The Old Bridge Burger

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

G, S, E, D, MU **£12**

Chef's Pie of The Day

Fat cut chips, garden peas, pan gravy

Ask for allergens **£13**

SIDES

Fat Chips **£3** • Skinny Fries **£3**

Onion Rings G **£3** • House Salad Sd, Ce **£3**

Buttered Seasonal Vegetables D **£3** • Garlic Bread G, D **£3**

Add cheese to any of the above D **£1**

Hospitality
Action

Invisible Chips **£2**
0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in.

For more information visit hospitalityaction.co.uk



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

THE
COACHING
INN GROUP
FOOD | DRINK | ROOMS

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LIGHT & HEALTHY

½ Piri Piri Chicken

Crispy leaf, cherry tomatoes, cucumber, peppers & red onion, lemon oil, yoghurt salad
D £13

Smoky Spiced Jambalaya **Vegan**

Chef's own take on Jambalaya rice, full of smoky & spicy flavours, bursting with vegetables
N, Ce, Mu, Sd, Se £11

Beetroot & Red Onion

Tarte Tatin **Vegan**
With a dressed green salad & baby potatoes
G £12

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

ARTISAN

Served with skinny fries & dressed salad Mu

Fish & Chip Butty

Ciabatta, leaf, tartare sauce F, G, Mu, E, Se, D

T'owd Bridge Pudwich

Two Yorkshires, beef, pan of onion gravy G, E, D,

Sautéed Mushroom & Guacamole on Toast **Vegan**

Watercress Sd, G

Tandoori Chicken

Ciabatta, raita, coriander chutney, baby tomato & leaf
D, G, Mu, Se, Sd

SANDWICHES

Served until 6pm

CLASSIC

Served with tortilla chips, dressed salad & coleslaw E, Mu

£8

Roast Topside of Beef

Pickled white onion, horseradish G, D, Mu, E, Sd

£8

Oak Smoked Salmon

Cucumber G, F, D, Mu

£8

Mature Cheddar Savoury

Classic mix of cheese, salad cream, red & green onions
D, G, Mu, E

£8

Borsch Butty **Vegan**

Sliced pickled beetroot, houmous & mixed leaf served in Rice & Sunflower Wholegrain Bread L, Se, Sd
Add Feta with our compliments D

DESSERT

Sticky Toffee Pudding

Vanilla ice cream
G, Sd, E, D £5

Steamed Chocolate Sponge

Hot chocolate custard & clotted cream vanilla ice cream
G, D, S, E £6

Strawberry Jam Roly Poly & Custard

D, G £5

Spotted Dick

Golden syrup and custard
D, G £5

Orange & Cointreau Trifle

Chef's own take on the classic English dessert D, E, Sd £8

Gluten Free

Warm Devil's Chocolate Cake **Vegan**

With vanilla ice cream G, S £6

Sundae Waffle

Belgian waffle, trio of ice cream, whipped cream, butterscotch sauce
G, D, E, S £7

Fresh Fruit Salad **Vegan**

Raspberry sorbet & vanilla ice cream G £6

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 •

For more information on our measures, please visit our website.

