SUNDAY MENU

STARTERS

Coachman's Soup of the Day - Warm and Hearty Bowl of Homemade Soup, served with Fresh Bread and Butter (GFOR, VG, V)

Crayfish - Marinaded in a Lemon Vodka, Rich Tomato and Celery Salt Bloody Mary Sauce, Crisp Baby Gem Lettuce and Local Bread and Butter (GF)

Garlic and Rosemary Sauteed Button Mushrooms - topped with *either* Melted Vegan Cheese ***OR*** English Stilton, served with Dipping Toast (VG, GFOR)

British Farmhouse Pate - with a Hint of Tarragon and Roasted Onion, served with a Tomato Chutney, Dressed Salad Leaf, Toast and Real Butter (GFOR)

Smoked Scottish Salmon and Roasted Beetroot Fishcakes - Rolled in Gluten Free Breadcrumbs with House Made British Tartare Sauce to Dip (GF)

Butter Bean, Garlic, Lemon and Herb Hummus - Drizzled with Extra Virgin Olive Oil, House Dried Tomatoes and British Mini Tin Loaf Rolls to Dip (GFOR)

Local Bread with House Herbed Butter - Balsamic Vinegar and Olive Oil to Dip (GFOR, VGOR, V)

ROASTS

ALL Roasts Served with Roast Potatoes, New Potatoes and Seasonal Vegetables
****Beef Served Pink Unless Specified****

Roast Shropshire Topside of Beef*, Homemade Yorkshire Pudding, The Coach's Rich Meaty Gravy (GFOR)

Slow Roasted Crispy Belly Pork, Sage Pork Sausage Stuffing, The Coach's Rich Meaty Gravy (GFOR)

Meat of the Week, Served with Traditional Trimming's and The Coach's Rich Meaty Gravy (GFOR)

****Coachman's TOP Roast** – All THREE Sexy Meats with all the trimmings, lashed with The Coach's Rich Meaty Gravy (GFOR)**

English Brie, Mature Cheddar, Chive and Potato Pie - Wrapped in a Shortcrust Pastry, served with Seasonal Vegetables and Red Wine Gravy (V)

MAINS

British Staple - a Beer Battered Cod - Triple Cooked Chips, Buttered Mushy Peas and House Blend Vinegar, with a Lemon Garnish

Smoked Scottish Salmon and Roasted Beetroot Fishcakes - Rolled in Gluten Free Breadcrumbs with House Made British Tartare Sauce to Dip (GF)

GFOR - Gluten Free on Request, GF - Gluten Free, VG - Vegan, VGOR – Vegan on Request, V - Vegetarian, N - Nuts. Please be aware that our food may contain or come into contact with common allergens such as Dairy, Eggs, Wheat, Tree Nuts, Peanuts, Fish, Shellfish or Soya Bean.

House Burgers - All served with a Beer Sour Dough Bun, Sliced Tomatoes, Salad Leaf, Gherkins, Homemade Relish, Fries and a Pot of House Coleslaw (GFOD)

- **Homemade British Beef Burger** - Topped with Streaky Bacon and Mature Cheddar
- **Chargrilled Chicken Breast** - Topped with Streaky Bacon
- **Spiced Vegan Burger** - Topped with Melted Vegan Cheese

SANDWICHES, SALADS & JACKETS

All served with Salad Garnish and Coleslaw

CHOOSE FROM: Local Bloomer Bread (White or Granary) | Bread of the Day |Salad Bowl | Jacket Potato

Crayfish - bound in a Lemon, Cucumber and Parsley Mayo, on Baby Gem Lettuce (GFOR) **£9.25**

Roast Meat of the Day - with Dipping Gravy - Please ask for Today's Choice of Meat (GFOR) **£9.50**

Vegan Roast of the Day - with Dipping Vegan Gravy - Please ask for Today's Choice of Vegan Meat (VG, V, GFOR) **£9.50**

Chicken Fillet Marinated in Tandoori Spices - finished with a Coriander and Mint Yoghurt with Salad Leaf (GFOR) **£9.25**

Pub Classic Ham and Cheddar - Butchers Ham and Grated Mature Cheddar Cheese, served ***with OR without*** Branston Pickle…your choice (GFOR) **£8.95**

Crispy Falafel - served with British Hummus, White Bean Puree, Tomato Chutney and Salad Leaf (GFOR) **£8.95**

SIDES

Seasonal Vegetables (GF, VGOR, V) **£3.95**

Cauliflower Cheese (V) **£4.50**

New Potatoes (V) **£4.50**

Extra Yorkshire Pudding **£1.25**

Skin on Fries (GF, VG, V) **£3.95**

1 Course - **£17.45**

2 Courses - **£23.45**

3 Courses - **£28.45**

****Coachman's Top Roast****

1 Course - **£20.45**

2 Courses - **£26.45**

3 Courses - **£31.45**

******Please Ask To See Our Ever-Changing Dessert List******

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