



Sunday Menu

Served 12pm – 7.30pm

Main course £13.95 Two courses £17.95 Three courses £21.95

Starters

- Homemade soup of the day served with toasted bread (V) (GF)
- Chicken liver pate served with red onion marmalade, toast and a mixed leaf salad
- Smoked haddock and sweetcorn chowder, served with warm bread
- Grilled halloumi, chestnut mushrooms, parsley and a mixed leaf salad
- Warm smoked duck breast salad with orange, beetroot, and a honey and soy dressing (GF)

Mains

- Roast beef with roast potatoes, seasonal vegetables, gravy and Yorkshire pudding
- Roast lamb with roast potatoes, seasonal vegetables, gravy and Yorkshire pudding
- Nut roast with seasonal vegetables, roast potatoes and gravy (V)
- Vegetarian sausages with roast potatoes, seasonal vegetables and Yorkshire pudding (V)
- Pork meatballs, penne pasta in a rich tomato sauce & topped with parmesan
- Roasted Cauliflower 'Steak', goat's cheese mash, broccoli, pine nuts and burre noisette (GF)
- Salmon fillet served with spinach, green beans, new potatoes and a poached egg (GF)
- Cajun chicken burger served with sweet potato fries, mixed salad and a garlic mayo
- Venison leg steak served with braised red cabbage, sweet potato fries and a blackberry sauce (gf)
- Chicken curry served with basmati rice and a naan bread

Desserts

- Raspberry Eton mess sundae
- Sticky toffee pudding with rich toffee sauce and vanilla ice cream
- Traditional Bakewell tart with vanilla ice cream
- Trio of ice cream selection

Our food is all freshly prepared. Please inform a member of staff if you have any specific dietary requirements/allergies
Thank you for visiting The Coach House, we hope to see you again soon!