

COACH & HORSES

Sunday lunch Menu

STARTERS

Soup of the day, croutons, bread & butter (v, agf)

Pan fried baby lemon sole, cauliflower, potato salad, caper butter (gf)

Twice baked Lancashire cheese souffle, beetroot relish, cheese velouté (v)

Venison shoulder croquette, mustard mayonnaise, apple slaw

Seawater prawn cocktail, Marie Rose sauce, baby gem lettuce, pickled cucumber (agf)

MAINS

Roast Rump of Beef, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Roast Pork Loin, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Chicken breast, seasonal vegetables, roast potatoes, broccoli cheese,
Yorkshire pudding, gravy (agf)

Chalk stream trout, peas, new potatoes, courgette, cider butter sauce (gf)

King oyster, onion & spinach Wellington, roast potatoes, broccoli cheese,
seasonal vegetables, gravy (v)

DESSERTS

Sticky toffee pudding, Vanilla ice cream (v)

Lemon meringue trifle (agf, v)

Raspberry and white chocolate cheesecake, raspberry sorbet

Strawberry Bakewell tart, vanilla custard (v)

Selection of cheeses, artisan crackers, chutney, apple (agf)
(£5 Supplement)

2 COURSE £36.50 | 3 COURSE £45

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Available Gluten Free (agf) | Vegetarian (v)