



# MAIN MENU

## GRAZING & SHARING

August  
2020

3 for £14 or £5 each

### Thai Style Crab Cakes

Sweet chilli jam C, G, E

### Crispy Lamb Bon Bon's

Salsa verde G, E

### Marinated Olives in Garlic **Vegan**

### Ham Hock Croquettes

Piccalilli Ce, G, E

### Spiced Moroccan Houmous

Toasted pitta bread G, Se, Sd

### Beer Battered Fish Bites

Tartare sauce F, G, E

## STARTERS

### Chef's Soup of the Season

With artisan bread Ask for allergens

### Tomato & Mozzarella Salad **(V)**

With basil pesto, micro cress D, N, Sd

£5

### Crab & Avocado Tian

Lemon & herb dressed fennel C, D, Sd, Mo

£8

£7

### Ploughman's Sharing Board

Ham terrine, chargrilled ciabatta, baked mini Camembert, pickles and dressed leaves G, D, Mu, Sd, E  
Perfect for Two or a hungry some-one!

£14

## THE COACHMANS CLASSICS

### Fish & Chips

Chef's secret recipe battered fish, house chips, mushy or garden peas, tartare sauce, lemon F, D, G, Sd, Mu, E **£15**

### The Royal Oak Burger

Two 4oz beef patties, streaky bacon, Cheddar, brioche bun, fries, Royal Oak relish  
D, E, G, Mu, Sd **£15**

### Chef's Pie of the Day

Mashed potatoes or house chips, seasonal vegetables, gravy  
Ask for allergens **£15**

## SEASONAL MAINS

### Pan Seared Corn Fed Chicken Breast

Parma ham crisp, fondant potato, spring onion & chive sauce, chargrilled baby leeks D, S, Sd

£17

### Flat Iron Steak

Skinny fries, cherry vine tomatoes, flat cap mushroom, onion rings, watercress Sd, G, E

£18

### Tasting of Lamb

Pan seared lamb rump, Liver and crispy croquettes, puffed potatoes, salsa verde D, G, E, Sd

£20

Why not add... **Blue Cheese Sauce D** •

£3

**Peppercorn Sauce D, Mu, Ce** • **Brace of fried hen's eggs E**

### Aubergine Steak

Skinny fries, cherry vine tomatoes, flat cap mushroom, onion rings, watercress Sd, G

£15

### Light Spiced Monkfish Fillet

Potato dauphine, crispy mussels, buttered samphire G, D, E, F, Mo

£19

### Crayfish, Pea & Herb Risotto

Crispy crab cakes, dressed watercress C, D, G, E, Mo

£16

## LIGHT & HEALTHY

### Grilled Chicken Caesar Salad

Cos lettuce, Parmesan, croutons, anchovies, Caesar dressing  
G, F, S, E, D, Mu, Sd **£14**

### Waldorf Salad

Toasted walnuts, shredded romaine lettuce, Blue Cheese, celery, apples, aioli dressing  
Ce, D, E, N, Mu, Sd **£12**

### Sun Dried Tomato & Red Pepper Tagliatelle

Parmesan, dressed watercress  
D, E, G, S, Sd **£14**

## SIDES

**Fat Chips Sd £4 • Skinny Fries G £4 • Rocket, Pesto & Parmesan Salad Sd, Mu, D, N £4**

**Seasonal Vegetables D, S £4 • Onion Rings G, S £4 • Cheesy Garlic Bread D, G £4**

**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

# MAIN MENU

## SANDWICHES

### ARTISAN

All served with skinny fries,  
dressed leaves & coleslaw G, S, Mu, E

#### Tomato, Mozzarella & Basil

Pesto G, D, N

£9

#### Pulled Ham Hock

Mustard & Rocket D, Ce, G, Mu

£9

#### Crayfish Mary Rose

With watercress C, G, E, Sd, F

£9

### CLASSIC

All served on malted or white bloomer,  
with dressed mixed leaves & coleslaw Mu, E

#### Roast Beef & Horseradish

Watercress D, G, Sd, Mu

£7

#### Mature Cheddar & Pickle (V)

D, Sd, Mu

£7

#### Tuna Mayonnaise

With cucumber D, G, Sd

£6

Add a pot of Fries for £1.50

## DESSERTS

#### Peanut Butter Parfait

Salted caramel, caramelised banana  
D, G, E, N £6

#### Chocolate Mousse

Kirsch-soaked cherries,  
honeycomb pieces  
D, E, Sd, S £6

#### Vanilla Cheesecake

Honey roasted peach, honey &  
almond biscuit D, G, N £6

#### Strawberries & Cream Sundae

Marinated strawberries, crisp  
meringue, Chantilly cream  
E, D £7

#### Summer Fruit Tart

Vanilla pastry cream,  
blackcurrant sorbet D, G, E £6

#### Lemon Meringue Pie Sundae

Shortbread, honeycomb  
ice cream  
D, G, E £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



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