A LITTLE SOMETHING

To enjoy with a drink while you choose

Crow Farm Sausage Bites
BBQ sauce **G, CE, MU, SD** / 702 kcal 8.00

Freshly Baked Bread
Balsamic, extra virgin olive oil, butter
G, D, SD / N, S, E, SE / 1160 kcal VEO 7.50

Marinated Mediterranean Olives 350 kcal VE, GF 6.00

Fragrant Basil Houmous
Black olive soil, micro basil, toasted naan bread
G, SE, SD / CE, MU / 651 kcal VE 8.00

STARTERS

Chef's Soup of the Day
Warm bread, butter
ASK FOR ALLERGENS & CALORIES V, VEO, GFO 7.50

Chicken Liver Parfait
Bacon jam, beer pickled onion, toasted brioche bread
G, E, D, SD / S, CE, MU, SE, N / 628 kcal GFO 11.00

Chef's Recommendation
Prawns & Smoked Salmon
Lemon, Melba toast, balsamic caviar
C, F, E, CE, SD / MU / 162 kcal GFO 12.50

Red Lentil Coconut Dahl
Cucumber raita, tortilla crisp
G, S, MU / P, CE, SE, SD / 276 kcal VE, GFO 9.00

Cherry Wood-Smoked Duck Breast
Celeriac purée, blackberries, hazelnut crumble
D, SD, N / G, P, S, E, CE, MU, SE / 1127 kcal GF 12.00

Wild Mushroom & Chestnut
Wild mushrooms, chestnut purée, crisp polenta, truffle dressing
G, D, CE, MU, SD / 460 kcal V 12.00

MAINS

Forest Park Beef Wellington
Potato dauphinoise, carrot, pickled red onion, red wine jus
G, D, MU, E, CE, SD / 1233 kcal 45.00

Local Market Fish of the Day
ASK FOR ALLERGENS & CALORIES POA

Chef's Recommendation
Orange & Thyme-Marinated Chicken Supreme
Lobster bisque, potato dauphinoise, Tenderstem broccoli, lobster granola
G, C, MO, F, D, SD, N / P, CE, MU / 839 kcal 26.00
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Roasted Cod Fillet
Truffle & pine nut crust, leek & potato ragout, compressed Granny Smith apple, samphire oil
F, MO, D, SD / L, CE, MU / 745 kcal GF 26.00

Caesar Salad
Herb croutons, shaved Parmesan, smoked anchovies
G, F, E, D / SE / 403 kcal GFO 14.00
Add Chicken 145 kcal 4.00

Duo of Lamb
Lamb neck press, lamb sweetbreads, harissa-roasted carrots, parsnip purée, red wine jus
D, SD / L, CE, MU / 1023 kcal GF 28.00

Aubergine Parmigiana
Basil pesto, harissa paste, coconut yoghurt
S, E, D / N / 528 kcal V, GF 22.00

Slow-Roasted Pork Belly
Sweet potato & orange purée, red cabbage sauce, bacon jam, Tenderstem broccoli
D, SD / L, CE, MU / 987 kcal GF 25.00
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Braised Featherblade Beef
Cauliflower purée, hasselback potato, truffle oil, onion pearls, red wine jus
D, SD / G, S, CE, MU, SE / 813 kcal GF 23.00

Red Lentil & Coconut Dahl
Grilled halloumi, confit cherry tomatoes
D, CE / G / 779 kcal V, VEO, GF 16.00
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Wine Pairing · Seasonal Special · V (VO): Vegetarian (on request) · VE (VEO): Vegan (on request) · GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips
Herb salt **SD** / CE / 344 kcal VE, GFO 5.00

Simple Salad
Baby leaf, radish, cucumber, cherry tomato
MU / L, CE / 66 kcal VE, GFO 4.50

Crispy Onion
Miso aioli **G, S, SD** / 301 kcal VE 5.00

Maple-Roasted Carrot, Parsnip & Tenderstem Broccoli
120 kcal VE, GF 4.50

Garlic & Thyme Dauphinoise
D / 265 kcal V, GF 5.00

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): 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

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

EVENING MENU

Head Chef Aksenia and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.



BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

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