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

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

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

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

MAINS

Forest Park Ale-Battered Haddock
Chunky chips, garden peas, homemade tartare sauce
G, F, E, MU, SD / S, CE / 1083kcal / 1356 kcal
GFO Small 13.00 / Large 19.00

Chef's Pie of the Day
ASK FOR ALLERGENS & CALORIES 19.00

Forest Park Gourmet Prime Mince Steak Burger
Tomato, onion marmalade, crispy onions, gherkin, Forest Park burger sauce, chunky chips
G, E, MU, SD / L, CE / 850 kcal 18.50
Add Grilled Cheese D, E / 122 kcal 2.00
Add Grilled Smoked Bacon 128 kcal 2.00

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

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

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
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Half Roast Chicken
Roast potatoes, crème fraîche, harissa-roasted carrot, parsnip crisp, Tenderstem broccoli
D, SD / CE / 1525 kcal GF 26.00

Chef's Recommendation
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

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

Butternut Squash, Clementine & Kale Salad
Poached leek, toasted pumpkin seeds, lime coconut cream, carrot & ginger dressing
SD / G, S, CE, MU, SE / 311 kcal VE, GF 15.00
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Steak Frites
Flat iron steak, skin-on fries, watercress salad, black garlic & parsley butter
D / CE, MU / 945 kcal GFO 25.00

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.

INN 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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