

SUNDAY MENU

SMALL PLATES

Marinated Mixed Olives £5.45
VE, GF SD

Chef's Breads £5.45
Balsamic, olive oil, butter
V G, D, E, SD, SE

Breaded Sticky Thai Honey Chicken Wings £7.25
S, G, E

Crispy Whitebait £6.95
Roasted lemon aioli GF F

Confit Belly Pork £13.45
Seared queenies, sweetcorn purée, chorizo crumb, sour apple GF D, C, S, SD, MO

Smoked Haddock Rösti £9.95
Spinach, Welsh cheese sauce, soft poached hen's egg GF F, E, D

Chicken Liver Pâté £8.45
Mini baked loaf, Chef's prune chutney, frisée leaf G, S, D, E, SD

Breaded Brie Fritters £7.25
Chorizo aioli D, G, E, SD

Chickpea Chips £6.45
Chef's ketchup VE, GF CE, SD, MU

Soup & Chef's Bread £7.75
ASK FOR ALLERGENS

Traditional Moules Marinière Starter £10.45 / Main £18.95
Sourdough wedge GF ON REQUEST G, MO, D, SD

Twice Baked Goat's Cheese Soufflé £10.75
Orange marmalade, pomegranate GF D, E

SUNDAY BEST

All served with Yorkshire Pudding, roast potatoes, hog in a blanket, sticky red cabbage, creamed leeks, cauliflower cheese and Ponch Maip

Roast Sirloin of Beef £20.95
Prime roasted pink sirloin, burnt onion purée, rich beef gravy G, E, D, CE, S, MU, SD

Roast Breast of Turkey £17.75
Carrot purée, rich chicken gravy G, E, D, CE, S, MU, SD

Braised & Rolled Shoulder of Lamb £21.95
Slow cooked Welsh lamb, flaked & rolled with herbs, pea purée, rich lamb gravy G, E, D, CE, S, MU, SD

Roast Three Cheese & Lentil Loaf £17.95
Carrot purée V D, E, MU, CE

SEASONAL MAINS

Butter Fried Hake Fillet £23.95
Butternut squash fondant, samphire, steamed mussel bouillabaisse, basil & Grana Padano tuile
GF C, MO, F, L, D, CE, MU

Honey Spiced Salmon Supreme £22.95
Parmesan roast potatoes, tenderstem & green bean salad, chimichurri sauce GF C, MO, F, D, SD

Vegan Ale Pie £17.95
Mushroom & lentils in short crust pastry, sweet potato mash, tarragon glazed carrots, vegan gravy VE G, MU, CE, S

EVERYDAY STAPLES

Fish & Chips £14.95 / £18.75
Monty's gluten-free beer battered fish, hand cut chips, mushy peas, homemade tartare sauce GF F, E, MU

Castle House Burger £16.95
Welsh rarebit, smoked bacon, gherkin, red onion marmalade, brioche bun, coleslaw, tomato, pickle, Monty's beer batter onion rings, fries G, F, S, E, D, CE, MU, SD

Castle's Signature Smoked Haddock & Chorizo Risotto £18.95
Soft poached Cae Pant of Bala hen's egg, basil pesto, balsamic GF F, E, D, CE, SD

Hanging Piri Piri Chicken Kebab £18.95
Fat cut chips topped with cheese sauce & truffle oil, side salad, toasted flat bread
GF ON REQUEST G, D, SD

Skewered Sticky Soy Glazed Butternut Squash £15.45
Katsu sauce, braised rice, garlic naan, bhaji, toasted pumpkin seeds
VE, GF ON REQUEST G, S, CE, MU

LIGHT & HEALTHY

Waldorf Salad £11.95
Apple, celery, grapes, nuts, cos lettuce, mustard & yogurt dressing
GF D, E, N, MU

Traditional Caesar Salad £11.95
Crisp leaf, croutons, Parmesan, anchovies, soft hen's egg, Caesar dressing GF ON REQUEST G, F, E, D
Why not add chicken to any of the above £3.95

Vegan Greek Salad £12.95
Vegan Feta cheese, tomato, cucumber, black olives, red onion, pesto
VE, GF SD

SANDWICHES

ARTISAN

Roast Sirloin of Beef & Yorkshire Pudding Wrap £12.95
Roast potatoes, rich beef gravy
G, E, D, CE, S, MU, SD

Slow Braised Lamb & Yorkshire Pudding Wrap £13.45
Roast potatoes, rich lamb gravy
G, E, D, CE, S, MU, SD

Roast Breast of Chicken, Hog in a Blanket & Yorkshire Pudding Wrap £11.95
Roast potatoes, rich chicken gravy
G, E, D, CE, S, MU, SD

Roast Three Cheese & Lentil Loaf & Yorkshire Pudding Wrap £11.95
Roast potatoes, gravy V G, E, D, CE, S, MU, SD

CLASSIC

Served on white or wholemeal bloomer with dressed leaves GF ON REQUEST

Ham, Tomato, Cheese & Mustard £9.25
G, S, D, MU, SD

Cucumber & Cream Cheese £8.25
V G, N

Cheese & Chef's Chutney £9.25
V G, S, D, SD

Smoked Salmon & Cream Cheese £10.75
G, F, E

SIDES

Roasted Potatoes £4.95
Jug of gravy V ON REQUEST G, CE, SD

Creamy Mashed Potato £4.95 V, GF D

Ponch Maip £4.95
Mashed swede & carrot VE, GF

Sticky Red Cabbage £4.95 VE, GF SD

Cauliflower Cheese £4.95 V, GF D, MU

Fat Cut Chips £4.95 VE, GF

Skinny fries £4.95 VE, GF
Add truffle oil & Parmesan £1.95 D

Garlic Focaccia £4.95 D, E, G
Add cheese £1.50 D



Invisible Chips £2
0% Fat, 100% Hospitality

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



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm 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?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Leigh and our kitchen team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**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.

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

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.



PART OF THE COACHING INN GROUP LTD