

SUNDAY MENU

WHILST YOU WAIT

Belazu Mixed Olives £6.95

VE, GF SD 261 Kcal

Sourdough & Focaccia £5.95

Butter, oils, balsamic

V G, D, N, SD, SE, E 785 Kcal

Rosemary & Honey Roasted Nuts £4.95

V, GF N, P, S, D, SD 681 Kcal

STARTERS

Soup of the Day £7.95

Grilled sourdough, butter

GF ON REQUEST ASK FOR ALLERGENS & CALORIES

Spiced Heritage Carrot Salad £8.50

Carrot purée, puffed rice dukkha, salsa verde, candied walnuts,
lime & almond cream VE, GF MU, SD, N 738 Kcal

Test Valley Trout Rilette £9.50

Salmon roe, avocado purée, pickled red onions, brioche

GF ON REQUEST G, F, E, D, SD, N 245 Kcal

Pressed Ham Hock £8.95

Quail egg, apple, tarragon mayonnaise, quince gel,
sourdough crisp GF ON REQUEST G, E, MU, SE, SD 664 Kcal

SHARING BOARDS

British Charcuterie & Local Cheese £28

Smoked venison, Suffolk charcuterie,
selection of local cheese, pickles,
chutney, grilled bread G, D, SD 1251 Kcal

Seafood Sharing Board £24

Trout rilette, battered fish bites, smoked salmon, crispy squid,
tartare sauce, charred lemon, grilled bread
G, F, E, D, SE, SD, MO 1027 Kcal

SUNDAY BEST

All served with cauliflower cheese, root vegetables and mixed greens

Roasted Pork Loin £18.45

Yorkshire pudding, root vegetable purée,
roast potatoes, pan gravy G, D, E, CE, MU, SD 1103 Kcal

Roasted Chicken £18.45

Yorkshire pudding, root vegetable purée,
roast potatoes, pan gravy G, D, E, CE, MU, SD 1316 Kcal

Roasted Beef Striploin £20.95

Yorkshire pudding, root vegetable purée,
roast potatoes, pan gravy G, D, E, CE, MU, SD 1015 Kcal

Mixed Nut Roast £16.95

Yorkshire pudding, root vegetable purée,
roast potatoes, pan gravy V G, E, D, CE, MU, SD, N 1731 Kcal

EVERYDAY STAPLES

Grilled Halloumi Salad £14.25

Chicory, beetroot, avocado, pecans, radish,
maple & balsamic dressing

V, VE ON REQUEST, GF

D, N, SD, MU, L 659 Kcal

Minced Steak Beef Burger £15.95

Brioche, burger sauce, red onion chutney,
tomato, gem lettuce, fries, salad

G, E, D, CE, MU, SD, F 669 Kcal

Add Bacon £1.50 213 Kcal

Cheddar Cheese £1.50 D 165 Kcal

Fish & Chips £15.50 / £18.95

Flacks Manor batter, pea purée,
tartare sauce, lemon

G, F, E, D, SD, S, CE 867 Kcal / 932 Kcal

SIDES

Fries £4.95

VE SD 375 Kcal

Hand Cut Chips £4.95

VE SD, CE 324 Kcal

House Mixed Leaf Salad £4.45

Lemon & maple dressing

VE MU, SD, CE, L 181 Kcal

Buttered Winter Greens, Peas & Lemon £4.45

V, VE ON REQUEST D, SD 519 Kcal

Hospitality
Action

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 Kieron and his 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