



THE  
COACH & HORSES INN

• CHISELHAMPTON •

## Winter Menu

### Starters

Soup of the day with rustic bread (vg)	£8
Braised lamb belly fritter, pickled heritage carrots and plum sauce	£9
Hot smoked trout and horseradish pate, dressed with gribiche sauce, served with watercress and toasted Guinness beer bread	£9
Confit of chicken and ham hock terrine, ale apple chutney, sourdough toast served with a mix leaf salad	£9
Heritage beetroot, roasted pumpkin, roasted pumpkin humus, vegan feta, hazelnuts, warm flat bread (vg) (n)	£9

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### Mains

Aromatic puy lentils cassoulet roasted winter squash, coconut raita and pickled chillies (vg)	£19
Confit of duck leg, root vegetable champ mash, braised red cabbage and blackberry jus	£24
Beef shin bourguignon, creamy mash, braised carrots and buttered greens	£24
Pan fried hake, Jerusalem artichoke puree, new potatoes with a bacon and wild mushroom fricassee, drizzled with a salsa verde	£25
8oz sirloin steak, balsamic tomatoes, charred tender stem broccoli with peppercorn sauce and a choice of chunky chips or roasted new potatoes	£30

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### The Classics

Beer battered fish & chips with minted peas served with home-made tartare sauce	£19
6oz maple bacon burger with smoked cheddar, baby gem, tomato, gherkin, chef burger sauce in a toasted bap with coach slaw & fries	£19
Classic pork sausages, creamy mash, buttered peas & red current onion gravy	£18
Chef homemade pie of the day, creamy mash potato & seasonal veg	£22



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## Sides

Peppercorn sauce	£3	Chefs dipping gravy	£3	Seasonal vegetables	£4
Battered onion rings	£5	Fries	£4	Chunky chips	£4
Dressed garden salad	£5	Coach slaw	£4	Cheesy garlic bread	£4

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## Sandwiches, available lunch time only – choice of white, brown or ciabatta bread

Classic fish goujons with homemade tartar sauce	£10
Roasted pumpkin hummus, tomato, vegan feta and mixed leaf salad	£10
Bacon, brie & cranberry	£10
Roast of the day with dipping gravy	£10

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## Desserts

White chocolate and cranberry bread & butter pudding served with a brandy custard	£9
Sticky date and orange pudding, black treacle, caramel sauce, served with salted caramel ice cream	£9
Apple, pear and cinnamon crumble with vanilla ice cream (n)	£9
Baked New York cheesecake, winter berry compote with vanilla ice cream	£9
Selection of ice creams & sorbets	£7
Selection of British cheeses with apple cider chutneys, grapes, apple, crackers	£11 / £18

*Please make our team aware of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu description. Although our teams are trained on allergen controls and take great care on the preparation and cooking of our dishes we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.*

gf – gluten free, v – vegetarian, vg – vegan, df – dairy free, n – contains nut