

CHEF'S MESSAGE

Damon and his team love what they do and our food is cooked fresh 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.



AUTUMN 2020

VAT charged at 5%

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

3 for £12 or £4.50 each

Leek & Coachman's Cheddar

Croquettes

Onion chutney

D, G, Mu, Sd, E

Korean BBQ Chicken Wings

Sesame & spring onion

Sd, Se, G, S

Prawns in Filo

Sriracha mayonnaise

C, G, E, Sd

Curried Cauliflower **Vegan**

Cauliflower herb & lemon Cous Cous

Halloumi Fries

Sun blushed tomato pesto

D, Sd

Black Pudding Bon Bon's

Apple chutney G, D, Ce, Sd

Chef's Bread Selection

Balsamic & Oils G, S, D, Sd, N

Beetroot Houmous **Vegan**

Crispy chickpeas Se

STARTERS

Chef's Soup of the Season

With crusty bread Ask for allergens

Confit Rabbit Ballontine

Brandy steeped prunes, Chef's toasted focaccia D, G, D, Sd

Robin of Locksley Gin Cured Salmon

Mint & cucumber relish, treacle bread F, Sd, G

£6

Black Pudding Scotch Egg

House brown sauce, watercress E, G, C, Sd

£8

£7

White Mulled Wine Poached Pear & Dovedale

Blue Salad Candied walnuts N, Sd, D

£7

£9

Lemongrass & Chilli Fishcakes

Pickled ginger salad, sriracha dressing F, Sd, E, G

£8

WINTER COMFORTS

Beer Braised Ox Cheek

Creamed potato, thyme & honey carrot, Bourguignon sauce

D, Sd, Ce **£16**

Slow Braised Lamb Shank

Celeriac mash, kale, braising liquor gravy

Sd, D, Ce **£18**

Potato, Leek & Coachman's Ale Cheddar Gratin

Glazed root vegetables, parsley sauce

D, G, Mu **£14**

SEASONAL MAINS

Roasted Breast of Chicken

Bubble & Squeak, root vegetables, parsley & bacon sauce Sd, D

£15

Pumpkin Gnocchi, Kale, & Blue Cheese

Blue cheese cream sauce, toasted pumpkin seeds E, G, D

£13

Chalk Stream Trout

Jerusalem artichokes, red pepper, olive tapenade Sd, F

£17

Confit Duck Leg

Chorizo & haricot bean cassoulet Sd, G

£16

Moving Mountains Plant Based Burger **Vegan**

Tomato & onion Chutney, pretzel bun, dressed leaves, skinny fries S, Sd, G

£14

Derbyshire 8 oz Ribeye

Fat chips, vine tomatoes, field mushroom, watercress salad Sd, G, S

£24

Add brie with our compliments D

Why not add a sauce... Peppercorn; Stilton; Bearnaise Sauce

D, Mu, S, G, Sd, Ce, E

£3

THE COACHMAN'S CLASSICS

Fish & Chips

Secret recipe beer battered fish, Fat chips, minted mushy peas, tartare sauce, lemon

E, F, G, Sd, Mu **£15**

The Rutland Burger

Coachman's Ale cheese, grilled bacon, brioche bun, house burger sauce, salad, skinny fries

G, D, E, Mu, Sd, Se **£14**

Chef's Pie of The Day

Fat chips or creamy mashed potatoes, seasonal vegetables, red wine gravy

Ask for allergens **£15**

SIDES

Fat Chips £4 • Millionaire Fries truffle & Parmesan D £5

Skinny Fries £4 • House Salad Sd, Mu £4 • Mash D £4

Onion Rings G, Sd £4 • Garlic Ciabatta G, D £4

Add cheese to any of the above D £1

Hospitality Action

Invisible Chips £2
0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in!

For more information visit hospitalityaction.co.uk

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

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



CHEF'S MESSAGE

Damon and his team love what they do and our food is cooked fresh 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.



AUTUMN 2020

VAT charged at 5%

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

LIGHT & HEALTHY

Quinoa & Goat's Cheese Salad

Red pepper & mango salsa,
herb dressing
G, Sd, D **£14**

Roasted Spiced Cauliflower

Tomato & haricot bean **Vegan**
cassoulet
Sd **£12**

Feta, Sun Blushed Tomato & Olive Salad

D, Sd **£10**

AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

Cream Tea

Two scones, clotted
cream, jam, tea or coffee
G, E, D, Sd **£6.50pp**

Classic Afternoon Tea

Selection of finger sandwiches,
sweet treats, scone, jam, clotted cream,
tea or coffee G, D, Mu, E, F, N, S **£16pp**

Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly
complimented with a glass of Champagne
topped with a fresh strawberry
G, D, Mu, E, F, N, S, Sd **£25pp**

SANDWICHES

Served until 6pm

ARTISAN

All served with skinny fries,
dressed leaves & slaw Mu

CLASSIC

All served on multigrain or white bloomer,
with dressed leaves & slaw Mu

Bacon & Brie Ciabatta

Cranberry sauce
G, D, Sd, Mu, E

Halloumi & Sun Blushed Tomato Pesto Bruschetta

G, D, Sd, Mu, E

Pastrami Focaccia

Parmesan, rocket, garlic aioli G, E, Mu

Beer Battered Fish Butty

Brioche bun, house tartare sauce F, G, D, E, Mu, Sd, S

£7

Honey & Mustard Glazed Ham

Tomato G, Mu, D,

£7

£6

Smoked Salmon & Cream Cheese

Cucumber F, D, G, Mu, E

£7

£8

Coachman's Ale Cheddar & Onion Chutney

Rocket G, D, Mu, Sd, E

£6

£9

Beetroot & Houmous **Vegan**

Watercress G, Se, Mu, E

£7

DESSERTS

Bakewell Pudding

Cherry & Amaretto compote, custard
or ice cream N, Sd, G, E **£7**

Pear & Ginger Crumble

Custard or ice cream
G, D, E **£7**

Coconut Pannacotta & Rum Spiced Pineapple **Vegan**

Candied pistachios
Gluten Free N, Sd **£6**

Chocolate Orange Bread & Butter Pudding

Custard, orange sherbet G, D, S, E **£7**

Treacle Tart

Caramelised passionfruit, mascarpone,
marmalade G, D, E **£7**

Chef's Cheese Board

Dovedale Blue, Brie, Coachman's Cheddar,
celery, biscuits, apple chutney
D, G, Sd, G, Ce, Mu **£8**

Chocolate & Cherry Sundae

Amaretto cherry compote, chocolate
mousse, Chantilly cream
D, S, Sd, E, G **£7**

Banoffee Sundae

Banana cream, toffee sauce, ice
cream, chocolate soil
S, D, E, G **£7**

9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

1. CASHLESS PAYMENT
2. HAND SANITISER
3. ORDER & PAY APP
4. PPE AVAILABLE
5. FOLLOW SIGNAGE
6. DISPOSABLE MENUS
7. STAFF TEMPERATURE CHECKS
8. COVID SAFE CLEANING CHAMPION
9. SOCIAL DISTANCING

For more information on our measures, please visit our website.

