COACH & HORSES

Coeliac Menu

Starters

Mixed Marinated Olives £3.50

Homemade Soup of the Day (V) £4.95

Please ask for today's choice

Smoked Fish Platter £6.95

Pinneys of Orford smoked mackerel & trout with smoked salmon, lemon mayonnaise & baby leaf (Main course with salad & new Potatoes) £13.95

Classic Prawn Cocktail £6.75

Served with mixed leaves & gluten free bread Main course with large salad £13

Mini Anti-Pasti £5.95

Mixed salami, olives, brie & gluten free bread

Pinney's Smoked Mackerel Pate £6.95

Gluten free bread (Main course with mixed salad £13.95)

Smoked Bacon & Mozzarella Parcels £6.25

Chilli & tomato chutney (Main course salad & chips £12.95)

3 Cheese Baked Mushroom £5.45 (V)

baby leaves (Main Course with salad & new potatoes £12.95)

Vegan Options (NOT COELIAC)

Homemade Soup of the Day (V) £4.95

Served with fresh bread

Homemade Nacho's (V) £5.45

Served with tomato salsa, Main course £9.45

Roasted Vegetable Bruchette (V) £5.25

Tomato & chilli salsa, Main course with salad £11

Portobello Mushroom & Roasted Red Pepper Burger(V) £11.50

Served in ciabatta bun with vegan cheese, salad, tomato salsa & chips

Roasted Vegetable & Sweet Potato Curry (V) £11.25

Poppadum basket & rice

Sticky Ginger Cake £5.95

Served with dairy free ice cream

Ice Cream (3 scoops) £4.50

Raspberry Sorbet, Dairy Free Vanilla or dairy free chocolate

Main Courses

Chargrilled Suffolk 100z Sirloin Steak £19.95

Served with field mushrooms, roasted vine tomato, coleslaw, garlic butter & chips **Topped with melted stilton** £3.00

Chargrilled Hand-Cut Gammon Steak £11.95

Served with fresh pineapple, egg, chips & salad

Creamy Parmesan Chicken £12.95

Roasted Chicken breast with pan fried leeks & pancetta, cooked in rich herb and parmesan cream sauce. Sauté potatoes

Portobello Mushroom & Roasted Red Pepper Burger(V) £11.50

Served in brioche bun with crispy halloumi, salad, garlic mayonnaise & chips

Roasted Vegetable & Sweet Potato Curry (V) £11.25

Poppadum basket & rice

Slow Cooked Lamb Shoulder £13.95

Rich gratin potatoes, minted redcurrant gravy & vegetable medley

Grilled Sea Bass Fillets £14

Served with rich ratatouille vegetables, roasted chorizo & new potatoes

Salads

All salads are served with new potatoes

Cajun Spiced Chicken £12.95

Served with sour cream

Oak Roasted Salmon £13.95

Served chilled with lemon mayonnaise & mixed salad

100z Sirloin Steak £19.95

With chorizo, olive & halloumi salad. Served with new potatoes

Ploughman's Lunch (available 12-6 daily)

Choose from brie or cheddar served with mixed pickles, apple, mixed salad and gluten free bread £8.50 (£9.50 for both cheddar and brie)

Lighter Bites

Available 12 – 6pm

Sandwiches £6.95

Garnished with salad, coleslaw and crisps
With a choice of:
Oak Roast Salmon with Lemon Mayonnaise

Bacon & Brie

Prawn Marie Rose

Mature Cheddar and Pickle

50z Sirloin Steak with Red Onion Chutney (With a supplement of £2.95



— COACH & HORSES −

Sides
Vegetable Selection £3
Chips £2.75
New Potatoes £2.50
Coleslaw £1.50
Side Salad £2.50
Cheesy Chips £3.25

Desserts

Nuttela Panna-CottaServed with peanut brittle

Sticky Ginger CakeServed with vanilla ice cream

Double Chocolate Brownie

Served with ice cream or cream

All at £5.95

Double Chocolate Brownie Sundae £6.95

Cheese and Biscuits £7.45
Selection of Ice Creams (3 scoops) £4.50

Vanilla, Strawberry, Chocolate, salted caramel, Honeycomb, Raspberry Sorbet, Dairy Free Vanilla, dairy free chocolate sorbet

Gluten Free



Inspired by the original ingredients and flavour of San Miguel Especial,

ABV: 5.4%



Citrus and tropical fruit flavours meld with a light caramel malt base, giving way to a riot of resinous bitterness.

ABV: 4.5%



Multiple layers of flavour come together harmoniously – you'd be forgiven for not noticing the 0.0%

ABV: 0.0%



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ABV: 0.5%