$\mathsf{coach}\,\&\mathsf{horses}$

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

Kiln Roasted salmon Tian £6.95 Tower of salmon, salad, baby slaw in creamy herb dressing (Main course with new potatoes £13.95)

Suffolk Fried Chicken £6.50 Ranch style dressing (Main course sweet potato chips £14.50)

Tomato & Mozzarella Arancini (risotto balls) £5.95 Fresh basil pesto (Main course with salad £11.95)

Vegan Options (NOT COELIAC)

Homemade Soup of the Day (V) £4.95 Served with fresh bread

Homemade Nacho's (V) £5.45 Served with vegan cheese, tomato salsa, Main course £9.45

Roasted Vegetable Bruchette (V) £5.25 Tomato & chilli salsa, **Main course with salad** £11

Portobello Mushroom & Red Pepper Burger(V) £11.50 Served in ciabatta bun with vegan cheese, salad, salsa & chips

Roasted Vegetable & Chilli Bean Enchilada (V) £11.75 Baked with tomatoes. Mixed salad

> **Roasted Vegetable Spaghetti (V)** £11.25 Cooked in a rich tomato & herb sauce.

Sticky Ginger Cake £6.25 Served with dairy free ice cream

Ice Cream (3 scoops) £4.95 Blackberry Sorbet, Dairy Free Vanilla, dairy free chocolate, dairy free coconut

Main Courses

Chargrilled Suffolk 1002 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

Portobello Mushroom & Roasted Red Pepper Burger(V) £11.50 Served in brioche bun with crispy halloumi, salad, garlic mayonnaise & chips

Hickory chicken £12.95

Roasted Chicken breast topped with slow cooked pulled pork in a hickory bbq sauce, corn & baby potato wedges,

Slow Roasted Belly Pork £13.95

Bubble & squeak, caramelised apple gravy & vegetable medley

Roasted Vegetable & Chilli Bean Enchilada (V) £11.75 Baked with tomatoes, & cheese. Sour cream & mixed salad

> 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

1002 Sirloin Steak £19.95 Gem lettuce, sticky baby tomatoes, smoked bacon 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 Pickl**e 50z Sirloin Steak with Red Onion Chutney

– 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

St Clements Posset £5.95 flapjack

Sticky Ginger Cake £6.25 Served with vanilla ice cream

Double Chocolate Brownie £6.25 Served with ice cream or cream

Double Chocolate Brownie Sundae £7.50

Cheese and Biscuits £7.95 Selection of Ice Creams (3 scoops) £4.95 Vanilla, Strawberry, Chocolate, salted caramel, Honeycomb, Blackberry Sorbet, Dairy Free Vanilla, Dairy free Chocolate, dairy free coconut



<u>Gluten Free</u>

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%





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

ABV: 0.5%