

Groggling & Sharing

3 for £12 or £4.50 each

Crispy Whitebait & Marie Rose sauce
 Honey & Mustard Glazed Chipolatas, from Wateredge Farm
 Roasted Red Pepper Houmous, Toasted flatbread **Vegan**
 Marinated Olives, Fire Roast Peppers & Sun Blushed tomatoes **Vegan**
 Maple & Sriracha Roasted Cauliflower, Coconut yoghurt, coriander **Vegan**
 Lishman's of Ilkley Black Pudding Bon Bon's, Thyme mayonnaise
 'Over the Road' Bluebird Bakery Sourdough & Focaccia, Balsamic & Wharfe Valley rapeseed oil

Taste of Yorkshire Sharing Platter £19

Yorkshire Cured Meats, Ewe Beauty cheese, ham hock, black pudding bon bon's, Wharfe Valley rapeseed oil, pickles, Bluebird Bakery sourdough & focaccia

Starters

Seasonal Soup of the Day, Crusty bread £6
 Yorkshire Squeaky Cheese & Heritage Beetroot Salad, With apple & candied walnut £8 Make it vegan without Cheese
 Crab & Smoked Salmon Salad, Brown crab mayonnaise, pickled radish, fennel pollen £9
 Ham Hock & Black Pudding Terrine, Crispy egg, pea game chips £8
 Smoked Duck Croquette, Anise infused carrot purée, pickled blackberries £8

Sunday's Best

Roast of the Day, using Yorkshire's finest produce, served with all the trimmings £15
 Ask your server for today's selection

Coachman Classics

Fish & Chips, Beer battered haddock fillet, thrice cooked chips, mushy peas, tartare sauce & lemon £15
 The Talbot Burger, Wateredge Farm beef, Coachman's ale cheddar, smoked bacon, toasted brioche, beef tomato, baby gem, relish & skinny fries £15
 Chef's Pie of the Day, Mashed potatoes or thrice cooked chips, buttered greens & gravy £15

Seasonal Main

Butternut squash & Duke of Wellington Blue Pappardelle Pasta, with Cavolo nero, confit garlic, pinenuts £14
 Roast Fillet of Hake, fondant potato, fennel with a Brown Shrimp, dill & cucumber butter £17
 Roast Breast of Barn-reared Chicken, confit leg, roast garlic & thyme dauphinoise, carrots & peas, jus £16
 Slow-Roasted Belly of Escrick Saddleback Pork, cider braised shallot, confit cheek, broad beans, shallot & caper tartare £16
 Fish Cakes, spinach, warm tartare sauce & Skinny fries £15
 Hangar Steak Frites, Skinny fries, roquette & Parmesan, Café de Paris butter £20
 8oz Sirloin of Wateredge Farm Beef, confit tomato, baked Portobello mushroom, onion rings, thrice cooked chips, peppercorn sauce or Café de Paris butter £26

Light & Healthy

Classic Caesar Salad, croutons, bacon lardons, Parmesan shavings, anchovies, little gem, creamy dressing £15
 Beetroot & Orange Salad with hot smoked salmon £16
 Duke of Wellington Blue & Cider Poached Pear Salad, Gem lettuce, celery & walnut £15

Sides

Fat Chips £4 • Skinny Fries £4
 Millionaire Fries, truffle oil & Parmesan £5
 House Salad £4 • Onion Rings £4
 Garlic Ciabatta £4

Add cheese to any of the above £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 effected by the Covid crisis. Thanks for chipping in!
 For more information visit hospitalityaction.co.uk

Prices include VAT. A discretionary 10% service charge will be added to your bill



If you suffer from allergies, please ask a member of staff for recipe information before you order your food.