

CHEF'S MESSAGE

Malcolm 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.



THE GOLDEN FLEECE
HOTEL, EATERY & COFFEE HOUSE

AUTUMN 2020

VAT charged at 5%

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

VIRGINIA WOOLF

MAIN MENU

GRAZING & SHARING

3 for £12 or £4.50 each

Sticky Cider-Glazed Pork Cheeks

Sd

Roast Beetroot Houmous **Vegan**

Toasted flatbread Se, S, Sd, G

Crispy Spiced Polenta **Vegan**

Coconut yoghurt dip S

Mini Prawn Cocktail

C, Ce, Sd, F, E, Mu

Selection of Breads **Vegan**

Balsamic & Wharfe Valley rapeseed oil
G, Sd

Battered Fish Bites

Tartare sauce F, D, G, E, Mu, S, Sd

Marinated Mixed Olives & Fire

Roasted Peppers Sd

Crispy Whitebait

Thyme mayonnaise F, G, E, Mu, Sd

Swedish Meatballs

Plum & cranberry compote E, Sd, Ce, Mu

Doreen's Black Pudding Bon Bons

With beer reduction G, E, S

Chef's Soup of the Season

£6

With rustic bread Ask for allergens

Farmhouse Terrine

£6

Pistachio, plum compote, sourdough
shards, crispy hen's egg Sd, G, E, N, Mu, Ce

Smoked Haddock &

£8

Coachman's Cheese Tart

Lemon and dill crème fraîche,
watercress G, F, E, D, Mu

'Mushrooms On Toast' **Vegan**

£7

Sautéed wild mushrooms, crisp herb
polenta with hazelnut crumb N

STARTERS

WINTER COMFORTS

Braised Ox Cheek & Caramelised Onion Suet Pudding,

Roasted roots, sautéed new potatoes,
gravy G, Sd, Ce, Mu **£15**

Pan Fried Calves Liver & Bacon

Buttered mash, sautéed greens,
red wine & onion gravy
D, Sd, Ce **£14**

Classic Fish Pie

Topped with cheesy mashed potatoes,
seasonal vegetables
F, Sd, D, Ce, Mu **£14**

SEASONAL MAINS

Guinea Fowl

Confit leg, roast breast, cider-braised fondant, squash and
artichoke purée, kale D, Sd, Ce **£15**

Smoked Haddock Chowder

Poached haddock, charred sweetcorn & potato chowder,
poached hen's egg E, F, D **£16**

Grilled Plaice Fillets

Pan fried chorizo, new potatoes, samphire & dill butter
F, D, Sd **£15**

Maple & Thyme Pork Cutlet

£17

Roast root vegetables, Doreen's black pudding
bon bon, cider reduction G, Sd, Ce

Smoked Artichoke & Truffle Risotto

£14

Parmesan, artichoke crisps D, Ce

Wateredge Farm Sirloin Steak

£24

Tomato & rocket salad, fat cut chips, onion rings G, D, Sd, Mu

Add a peppercorn or blue cheese sauce D, Sd, G, Mu

With our compliments

THE COACHMAN'S CLASSICS

Fish & Chips

Chef's secret recipe battered fish,
fat cut chips, mushy peas,
tartare sauce
G, F, Sd, S, E, Mu **£14**

House Burger

Coachman's Ale cheese, bacon,
brioche bun, crisp baby gem,
tomato relish, skinny fries
G, S, E, D, Mu, Sd **£15**

Chef's Pie of the Day

Chips or mashed potatoes,
buttered spring greens,
pan gravy
ASK FOR ALLERGENS **£14**

SIDES

Fat Chips £3 • Skinny Fries £3

Onion Rings G, Sd £3 House Salad Mu, Sd, Ce £3

Buttered Seasonal Vegetables D, S £3 • Garlic Bread G, D £3

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

THE
COACHING
INN GROUP
FOOD | DRINK | ROOMS

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LIGHT & HEALTHY

'Buddah bowl'

Spiced polenta, beetroot houmous, cumin seed roasted squash, quinoa and pickled carrot salad
Sd £12

Chicken Caesar Salad

Bacon lardons, croutons, Parmesan shavings, anchovies, little gem, creamy dressing
G, D, F, Sd, Mu, E £13

Wild Mushroom Pappardelle

Wild mushrooms, parmesan cream
toasted hazelnut crumb
N, D, G, Sd £13

AFTERNOON TEA

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

Cream Tea

Fruit scone, butter, clotted cream, jam, tea or coffee
G, E, D £5.50pp

Classic Afternoon Tea

Selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee G, D, Mu, E, F, N, S £15pp

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 £24pp

SANDWICHES

Served until 6pm

ARTISAN

Fish Finger Butty

Brioche, battered fish bites, tartare sauce, coleslaw & fries G, F, E, D, Sd, Mu, S

Hot Roast Chicken & Caramelised Onion Ciabatta

Dijon mayonnaise, coleslaw & fries Sd, E, Mu, G

Swedish Meatball Marinara Sub

Napoli sauce & glazed cheese, coleslaw & fries D, G, Sd, E

Beetroot Houmous & Fire Roast Pepper Wrap

Rocket, skinny fries G, Sd, Mu **Vegan**

CLASSIC

£9

Roast Beef & Horseradish

Rocket Mu, G, D, S, E

£8

Prawn & Marie Rose

Classic prawn cocktail inspired sandwich Sd, C, F, E, D, G

£9

Honey Roast Ham

English mustard G, D, E, Mu, Sd

£8

Egg Mayonnaise

Watercress G, D, E, Mu, Ce

£7

£8

£7

£7

DESSERT

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream
N, G, D, E, S, Sd £6

Apple & Cinnamon Crumble

Vanilla custard G, D, E, N £6

Yorkshire Cheese Board

Celery, grapes, biscuits and Yorkshire brack
D, Ce, G, Sd £9

Chocolate Orange Bread & Butter Pudding

Whiskey anglaise D, E, Sd, S £6

Toffee Apple Crumble Sundae

Roast apples, vanilla and caramel ice cream, topped with oat crumble
G, D, E, Sd, S £7

Raspberry & Almond Tart

Plum compote, choice of custard or ice cream
N, G, S, Sd £6 **Vegan**

Classic Rice Pudding

Served with roast pears D £6

Roast Pear & Almond Sundae

Raspberry ice cream, roast pears
N, S, Sd, G £7 **Vegan**

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.

