COACHING INN

LONDON W4 1PD

SPICED PEAR GIMLET 13

ELLC Kew Garden Gin, Poire Williams, Pear & Cardamom Cordial

FIZZY FIG 14

Pisco, Fig Liqueur, Fig Soda

GINGER BREW 14

Tanqueray 10, Ginger, Lemon, Doom Bar Ale

SNACKS

IRISH SODA BREAD Guinness Butter 6.5

ACHILL OYSTERS Shallot & Lemon 4.5 each / 26 for 6

HAM HOCK CROQUETTES Guinness & Maple Ham, Gherkin 8.5

BLACK PUDDING SCOTCH EGG Oxford Sauce 10.5

BUTTERMILK FRIED CHICKEN Blue Cheese Sauce, Bubbledogs Hot Sauce 14.5

STARTERS

STEAK TARTARE Beef Dripping Toast, Egg Yolk 16
CURED SALMON Goat's Cured, Pickled Fennel, Soda Bread 17
BRIXHAM CRAB ON TOAST Brown Crab Mayonnaise, Soft Boiled Egg, Watercress 19.5
ROAST BUTTERNUT SQUASH (v) Shitake, Cashew Nut Ricotta, Chilli, Pumpkin Seed Dressing, Italian Cheese 13.5/20

PUB CLASSICS

FRIED CHICKEN SANDWICH Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg Lettuce, American Cheese, Fries 18.5

BEER BATTERED FISH & CHIPS Mushy Peas, Tartare Sauce 23

TRUFFLE STROZZAPRETI (v) Spenwood Cheese, St. Melior Egg Yolk 18.5

CHEESEBURGER Bacon & Onion Jam, Lettuce, Tomato, Brioche Bun 16.5 Vegan option available

ROASTS

all served with Butter Glazed Vegetables, Roast Potatoes & Yorkshire Pudding

NATIVE RUMP OF BEEF Bone Marrow Gravy, Horseradish Cream 34
SLOW ROAST PORK BELLY Fennel, Cumin, Burnt Apple Sauce 30
SHOULDER OF LAMB FOR 2 Garlic & Herb Sauce, Gravy (for 2 or 3 to share) 75
MUSHROOM & CLERIAC PITHIVIER Roast Trimmings, Mushroom Sauce 28

SUNDAY SHARER BOARD A selection of roast meats with all the trimmings (minimum 2 people) 36.5pp

SAUCES

4 each

Chip Shop Curry Sauce - Bonemarrow Gravy - Peppercorn Sauce - Chimichurri

SIDES

SKINNY FRIES / CHUNKY CHIPS 6

7 each

CAULIFLOWER CHEESE - CREAMED SPINACH - CEASAR SALAD TENDERSTEM BROCCOLI - PLUM TOMATO SALAD - GREEN SALAD

COACHING INN

DESSERTS -

BLACKBERRY CHEESECAKE 11
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11
TIRAMISU, MASCARPONE, MARSALA 11
TOFFEE APPLE TRIFLE 11

INVISIBLE TRIFLE

Invisible Trifles are 0% fat and 100% charity.

Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

AFTERS

'THE DON' OLD FASHIONED 30

Don Julio 1942, Grand Marnier, Cocchi Barolo Chinato

STICKY TOFFEE OLD FASHIONED 14

Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

IRISH COFFEE 11

Glendalough Double Barrel Whiskey, Origin Coffee, Double Cream, Nutmeg

GRASSHOPPER 14

Seven Tails Spiced Brandy, Crème de Menthe, Cacao, Double Cream





View Allergens