SUNDAY MENU

Served 12:00 - 18:00

Two Courses 23 / Three Courses 28

NEW COACH& HORSES

STARTERS

Seasonal Soup of the Day
Warm sourdough bread & salted butter [GFA|PBA] (2,7)

Steamed Duck Gyoza
Crunchy rice wine pickled vegetables with fresh coriander & soy sauce dip (2,12,13,14)

Slow Braised Ham Hock Terrine
Garnished with celeriac remoulade & toasted sourdough [GFA] (2,4,9)

Bloody Mary Prawns
Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocados, on toasted focaccia [GFA] (2,3,4,9,14)



ROASTS

21 Day Aged Roast Beef
[GFA] (2,4,7,9) + £3 Supplement

Free Range Chicken Supreme
[GFA] (2,4,7,9)

Luxury Nut Roast
[GFA] (10,13)

All our roasts are served with Yorkshire pudding, roasted potatoes, carrots, parsnips, seasonal greens & proper gravy



Cauliflower cheese £4.95 [V] (7) **Pigs in Blankets** £6.00 [GF] (14) **Extra Yorkshire Pudding** £1.50 [GFA|V] (4)

MAINS

Roasted Butternut Gnocchi
Roasted butternut, wilted spinach, toasted pumpkin seeds & crumbled shepherds purse Harrogate blue cheese
[PBA | V] (2,7,9,13)

Beer Battered Haddock & Triple Cooked Chips
Mushy or garden peas, tartare sauce [GF] (4,5,9,14)

Homemade Steak & Theakston Ale Pie
Seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy (2,4,7,14)

Provenance Beef or Buttermilk Chicken Burger
Toasted brioche bun with tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce
& fries or triple-cooked chips [GFA] (2,4,7,9,13,14)
+ Streaky Bacon £1.50 + Onion Rings £1.50 (14)

DESSERTS

Sticky Toffee Pudding
Warm rich sticky toffee pudding with indulgent sea salted caramel sauce and vanilla ice cream [GF] (4,7)

Affogato
Creamy vanilla ice cream drowned in a shot of hot espresso, served with biscotti (2,4,7,10,14)

Why not add your favourite liqueur?

Dark Chocolate & Orange Mousse
Silky chocolate mousse, with a hint of orange, chantilly cream, charred orange segment & salted caramel ice cream [PB] (13)

Seasonal Crumble
Warm seasonal fruit topped with a buttery crumble topping, served with vanilla custard or ice cream [GF] (4,7,13)

Mini Dessert & Coffee
Choice of chocolate-dipped salted caramel profiteroles (2,4,7),
sticky toffee pudding [GF] (4,7)
or warm chocolate brownie [GF] (4,7,13)
served alongside freshly brewed coffee or tea

SIDES £4.00 (or 3 sides for £10.00)

Triple Cooked Chips | Buttered Seasonal Vegetables (7) | Skinny Fries
Rocket & Parmesan Salad (7) | Creamed Potatoes (7) | Onion Rings (14)

PRIDE IN PROVENANCE

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.
V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

09/2026