COACHING INN

LONDON W4 1PD

WATERMELON GIMLET 13

ELLC Kew Garden Gin, Cachaça, Homemade Watermelon Cordial

HIBISCUS PALOMA 13

Tequila, Hibiscus, Lime, Pink Grapefruit Soda

SUMMER-GRONI 13

Chairman's Original Rum, Rhum JM, Cocchi Torino, Campari, Toasted Coconut

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
HERITAGE TOMATOES (v) Sourdough, Graceburn Cheese, Basil 13.5

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

PEA & TICKLEMORE RISOTTO (v) Mint Oil, Toasted Cashews, Lemon 18

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 - Bearnaise - Chimichurri

SIDES

SKINNY FRIES / CHUNKY CHIPS 6

7 each

GREEN SALAD - CREAMED SPINACH TENDERSTEM BROCCOLI - HERITAGE TOMATO SALAD COACHING INN

DESSERTS

CARAMELISED LEMON TART, BLUEBERRIES, CRÈME FRAÎCHE 11 STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11 TIRAMISU, MASCARPONE, MARSALA 11 PEACH MELBA 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