

MENU

WELCOME TO THE COACH

We're passionately local, using only the freshest & most seasonal ingredients from our Kentish suppliers

NIBBLES

Order 4 for £21

Docker sourdough & olive focaccia with herb oil, balsamic <small>g,gfo,v,veo</small>	6.5
Lemon & thyme marinated Sicilian olives <small>v,ve</small>	4.9
Fish goujons, tartare sauce <small>g</small>	5.6
Baby red peppers stuffed with feta cheese	5.5
Chicken & chorizo croquettes, sriracha mayo	5.5

TO START

Tandoori lamb scotch egg, mint yoghurt, crispy onions	7.9
Prawn & crayfish cocktail, pink grapefruit, Marie-Rose, crostini <small>g,gfo</small>	12.5
Soup with sourdough <small>g,gfo,veo,v</small>	6.8
Smoked mackerel pate bruschetta, caperberries, parsley <small>g,gfo</small>	7.5
Korean fried chicken, sesame, spring onions, lime mayo <small>g</small>	9.5
Grilled goats cheese, sweet & sour red peppers <small>g,gfo</small>	7.5

BURGERS

- The Classic	14.5
6oz Beef burger, ketchup	
- The Korean	14.9
Korean fried chicken tenders, lime, mayo	
- The Bhaji <small>v,veo</small>	14.9
with mint yoghurt, mango chutney	
Add smoked streaky bacon or cheddar	1.8
All with soft brioche bun, baby gem, beef tomato, gherkin, celeriac & tarragon slaw & fries <small>g</small>	

PUB FAVOURITES

"Coach Club Sandwich" – chicken, mayonnaise, smoked bacon, beef tomato, gem lettuce, fries, slaw <small>g</small>	12
Pulled pork loaded fries, siracha mayo, spring onion, crispy onions, slaw	7.5/14.9
London Pride battered Haddock, triple cooked chips, basil & mint peas, tartare sauce <small>g,gfo</small>	17.5

KITCHEN SPECIALS

Slow roast pork belly, gratin potato, hispi cabbage, tarragon cream sauce	18.5
Catch of the Day, samphire, new potatoes, capers & lemon butter	Market Price
Broccoli & stilton tart, new potatoes, dressed salad <small>g,v</small>	14.5
Lamb rump, gratin potato, broad beans, peas, tomatoes & herbs	22
Sweet & spicy vegetable curry, coconut rice, poppadoms, mango chutney <small>ve</small>	14.5

STEAK

- 6oz Rump	17.9
- 8oz Sirloin	24.9
- 6oz Fillet	33.9
Peppercorn sauce or garlic butter	2.5
Garlic flat mushroom	3.5

From our chargrill with triple cooked chips, leaf salad

SIDES

Triple cooked chips <small>ve</small>	4.5
Fries <small>ve</small>	4.5
Broccoli <small>v</small>	4
Crushed new potatoes <small>v</small>	4.5
Buttered peas <small>v</small>	4
Beer battered onion rings <small>g</small>	4.5

V – Vegetarian | VE – Vegan | VEO – Vegan Option | G – Gluten | GFO – Gluten Free Option | N – Nuts

If you have any allergies or intolerances, please let the team know. We're a cashless venue, accepting all major card payments

www.thecoach-hacklinge.co.uk | 01304 617063 | us@thecoach-hacklinge.co.uk

DESSERTS

7.5

Crème brûlée with vanilla & muscovado
roast peaches _v

Chocolate chip cookie dough with vanilla ice
cream and nut brittle _{vg,n}

Banana cheesecake, caramelised banana,
candied pecans, Kahlua syrup _{n,vg}

Lemon polenta cake, fresh raspberries &
lemon & thyme syrup _{n,v}

Café Affogato
Vanilla ice-cream, crushed hazelnuts & espresso _{n,v}

5.5

Ice-creams & sorbets

- Vanilla bean
- Chocolate
- Banana
- Oreo
- Mango sorbet _{ve}
- Strawberry

2 per
scoop

DESSERT WINES

De bortoli vat 5 botrytis semillon 2015.
Australia Matured in oak, with flavours of citrus,
apricot and honey.

125ml | Bottle
9 | 26.5

KIDS

8.9

Two courses served with a drink of your
choice – glass of milk, squash (lime, orange,
or blackcurrant)

MAINS:

Sausage _g
Chicken Tenders
Mac & Cheese _{g,v}
Fish goujons

All with fries and a choice of broccoli, peas or
cherry tomatoes

DESSERTS:

2 scoops of homemade ice cream _v

Ice cream sundae, marshmallows & chocolate
shavings _v

Baked cookie dough with vanilla ice cream _{gv}

COFFEES/LIQUEUR

Espresso	2.8
Macchiato	3.0
Latte	3.3
Cappuccino	3.3
Flat White	3.3
Hot chocolate	3.3
Mocha	3.3
Pot of Tea	3.0
Ask for selection	

LIQUEURS:

Amaretto Disaronno	4.0
Cointreau	4.0
Limoncello	4.6
Tia maria	4.0
Baileys (50ml)	4.5

LIQUEUR COFFEES:

Irish coffee	6.6
French coffee	6.6
Calypso coffee	6.6

Taylors lbv port	5.5
Courvoisier vs cognac	4.5
Hine rare vsop cognac	8.8
Lagavulin single malt 16yo	6.5

Allergies & dietary requirements

*We cater for a wide range of allergies and dietary
requirements, please speak to a team member
before ordering.*

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