

SUNDAY MENU

GRAZERS & STARTERS

Artisan Bread & Marinated Olives £6.95

Cold pressed rapeseed oil, balsamic vinegar, soft herb garlic butter
V G, D, SE, SD, MU 888 Kcal

Garden Pea, Avocado, Scallion & Mint Houmous £7.15

Charred flat bread VE G, SE 104 Kcal

Ras el Hanout Cauliflower Fritters £7.25

Flat leaf parsley & spinach pistou
V G, E, D 366 Kcal

Salt & Vinegar Cucumber £6.95

Red onion, coriander, vine cherry tomato, toasted sesame oil VE, GF SE 159 Kcal

Marmite Glazed Pork Belly £7.95

Red miso coleslaw, spring onion, black onion seed G, S, CE 423 Kcal

Crab & Nduja Bonbons £7.65

Fennel, black pepper & lime aioli
G, D, E, MU, SD, C 353 Kcal

Hot Smoked Salmon Profiteroles £7.95

Coarse grain mustard & chervil crème fraîche
G, D, F, MU, E, SD 527 Kcal

Crispy Smoked Paprika Brie £6.95

Patatas bravas sauce
V G, D, SD 333 Kcal

Soup of the Season £7.75

Artisan bread
ASK FOR ALLERGENS & CALORIES

Spiced Chalk Stream Trout & Hot Smoked Salmon Rilette £9.75

Bombay spiced mayonnaise, pickled red onion, coriander & cumin crostini
G, F, E, D, MU 561 Kcal

Mahummara Polenta Cakes £8.45

Soft herb sautéed courgettes, avocado & spring onion purée
VE, GF N, SE 428 Kcal

Chicken Breast, Baby Spinach, Shallot & Olive Tagliatelle £9.25

Basil & parmesan sauce
G, D, E, SD 264 Kcal

Hot Honey Glazed Halloumi £8.95

Wheat berry & roquette salad, garlic marinated tomato tzatziki
V G, S, D 436 Kcal

SUNDAY BEST

Roast Sirloin of Donnington Beef £21.95

Roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy G, D, E, SD 528 Kcal

Roast Leg of Spring Lamb £20.95

Yorkshire pudding, roast potatoes, seasonal vegetables, redcurrant gravy G, D, E, SD 755 Kcal

Roast Chicken Breast £19.95

Roast potatoes, Yorkshire pudding, seasonal vegetables, thyme & Maderia gravy G, D, E, SD 866 Kcal

Red Kidney Bean, Green Lentil & Miso Roast £16.95

Roast potatoes, seasonal vegetables, vegan gravy VE, GF S 525 Kcal

EVERYDAY STAPLES

Fish & Chips £19.95

Secret beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon G, F, MU, E, SD 1115 Kcal

The Feathers Burger £17.55

Donnington beef & thyme burger, brioche, melted Cheddar cheese, smoked back bacon, spicy tomato relish, skinny fries G, D, CE, SD 953 Kcal

Chef's Pie of the Day £18.45

Mashed potatoes or fat chips, seasonal vegetables, gravy
ASK FOR ALLERGENS & CALORIES

The Feathers Fishcake £20.95

Crab & smoked mackerel tabbouleh salad, sweet potato fries, parsley oil
G, E, D, F, S 920 Kcal

LIGHT & HEALTHY

Warm Chicken Salad £19.95

Warm salad of crispy potato, mangetout, baby spinach & tenderstem broccoli, garam marsala aioli, black onion seed
GF E, MU 648 Kcal

Chalk Stream Trout Fillet £21.95

Sea vegetable & potato pave, spring greens & olives, Mediterranean salsa verde
GF F, MU, SD 487 Kcal

Ras el Hanout Cauliflower & Bulgur Wheat £15.95

Pickled cucumber & red onion, mint roasted chickpea & soy bean salad, garlic oil VE G, S, SD 664 Kcal

SIDES

Skinny Fries £5.25

VE, GF 284 Kcal

Fat Chips £5.25

VE, GF 215 Kcal

Beer Battered Onion Rings £5.25

V G, SD 353 Kcal

Beef Dripping Fine Beans £5.75

Pancetta, shallots GF 182 Kcal

Garlic Buttered Spring Greens £5.75

Olives, cherry tomatoes V, GF D, SD 165 Kcal

Courgette, Edamame Bean & Black Onion Seed £5.75

VE, GF S 95 Kcal



Invisible Chips £2

0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

DESSERTS

Bramble Jelly & Vanilla Panna Cotta £8.25

Crushed meringue, gin sorbet, tonic syrup GF E, D, SD 512 Kcal

Lemon Posset Profiteroles £8.25

Blood orange chocolate sauce, orange & grapefruit salsa
V G, D, SD, S 951 Kcal

Spiced Rum Poached Pineapple £8.25

Pink peppercorn & coconut sorbet, mango & kiwi compote VE, GF SD 291 Kcal

Dark Chocolate, Irish Cream & Fudge Brownie £8.95

Kinder Bueno ice cream, white chocolate sauce
V G, N, S, E, D 1095 Kcal

Bramley Apple, Pear & Blueberry Crumble £8.25

Black cherry crème anglaise
V G, D, E 682 Kcal

Tropical Sundae £9.35

Mango sorbet, coconut & pink peppercorn sorbet, pineapple, kiwi & mango, spiced rum syrup, vegan cream VE, GF SD 236 Kcal

Brownie Sundae £9.35

Chocolate ice cream, Kinder Bueno ice cream, Irish cream brownie, fudge pieces, white chocolate sauce V G, N, S, E, D 927 Kcal

Chef's Cheeseboard £11.25

Served with celery, apple, biscuits & fruit chutney
G, N, S, E, D, CE, MU, SE, SD 656 Kcal

“One cannot think well, love well, sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

Join us on your birthday for lunch or dinner and get your main and dessert absolutely free.

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS

FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Suzie and her team love what they do.

Our food is cooked freshly to order, 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.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

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

We add a discretionary 10% service charge on all our items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



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