

NIBBLES <i>while you wait</i>	
KALAMATA OLIVES	5
WARM CIABATTA	5
olive oil & balsamic	

STARTERS	
LOADED HASH BROWNS	9
mac N cheese, crispy onions & freshly grated parmesan	
COACHMAN PAKORA & SPICED ONIONS	
traditional pakora dipping sauce	
CHICKEN PAKORA	8.5
VEGETABLE PAKORA	8
MIXED PAKORA	8.90
BRUSCHETTA	8.90
on toasted sourdough, sliced mozzarella and tomatoes	
pico de gallo balsamic vinegar, parsley oil and topped	
with crumbled feta & rocket	
CRISPY CHICKEN TENDERS	9
southern fried, bbq glaze & Alabama sauce	
PRAWN COCKTAIL	11
king prawns marie rose, cherry vines, mixed lettuce	
toasted garlic ciabatta	
GAMBAS PIL PIL	11
king prawns, smoked paprika, fresh chilli & garlic oil	
toasted ciabatta	
NACHOS (v)	8.5
nachò cheese sauce, fresh salsa, grated cheeses	
sour cream & guacamole	
add bacon 2 cajun chicken 5	
CONFIT DUCK HAND ROLLED SPRING ROLL	9
plum & ginger hoisin sauce, pickled cucumber	
CRISPY CHICKEN TEMPURA	9.5
CRISPY VEGETABLE TEMPURA	8.5
CRISPY PRAWN TEMPURA	11.50
sweet chilli sauce & garlic mayo	
CHICKEN LIVER PARFAIT	9
sweet red onion chutney & toasted ciabatta	
STEAMED SCOTTISH MUSSELS	
½ KILO	11.5
1 KILO	19
MARINIERE CHORIZO & CHILLI NDUJA & TOMATO	
served with toasted garlic ciabatta (starter or main)	
add fries 4.5	
FRESHLY MADE SOUP with sourdough	
always lentil	
soup of the day	
DEEP FRIED SPICED HALLOUMI	8.5
hot honey, freeze dried raspberries, our spiced ketchup	
zaatar yoghurt	
HAGGIS & BLACKPUDDING BON BONS	8.5
celeriac & apple remoulade, pickles & chive oil	

OUR STEAKS			
IN HOUSE DRY AGED FOR 30 DAYS FOR EXTRA FLAVOUR			
283gm SIRLION STEAK	35.5		283gm RIB EYE STEAK 37 283gm FILLET STEAK 39.5
add a free side and sauce			
whole roasted tomato, portobello mushroom, onion rings			
SEASONED FRIES BABY NEW POTATOES TRIPLE COOKED THICK CUT CHIPS BUTTERY MASH DAUPHINOISE POTATOES			
BEEF & BACON GRAVY GARLIC BUTTER PEPPERCORN SAUCE BEARNAISE BLUE CHEESE & TRUFFLE			
141gm FILLET STEAK GLENGOYNE			21
haggis cake, whisky sauce, creamed potatoes, todays vegetables			
500gm CHATEAUBRIAND			75
thick cut chips, truffle mac n cheese, onion rings, grilled whole tomatoes			
choose 2 sauces			
WHISKY SAUCE BEEF & BACON GRAVY GARLIC BUTTER PEPPERCORN SAUCE BEARNAISE BLUE CHEESE & TRUFFLE			
MAINS			
TROFIE AL PESTO GENOVESE	15	PAN FRIED SEA BREAM	19.5
trofie pasta tossed in basil pesto with green beans, new		stornoway black pudding, spinach cream	
potatoes, toasted pine nuts, aged parmigiano		green beans, crushed baby potatoes	
CREAMY CAJUN CHICKEN PASTA	17	SMOKY BUTTER GLAZE SIZZLING CAJUN CHICKEN	18.5
tossed with rigatoni pasta in a creamy cajun & garlic		basmati rice, fries, creamy peppercorn sauce	
sauce with bell peppers parmesan, garlic ciabatta			
TIGER PRAWN RIGATONI	21	FRESH HADDOCK AND CHIPS	19
creamy tomato, white wine, chilli, lemon & nduja crumb		beer battered or bread crumbed, thick cut chips	
grated parmesan		garden peas, tartare sauce	
LASAGNE ALLA BOLOGNESE	18	DEEP FRIED SCAMPI & CHIPS	21
slow cooked beef & pork ragu, bechamel & parmesan		garden peas, thick cut chips, tartare sauce	
sauce, garlic sourdough			
BRAISED BEEF SHORT RIB	21	SLOW COOKED STEAK PIE	18
smoked paprika & parmesan potato puree		with buttery mash or seasoned fries, todays vegetables	
roasted tender stem broccoli, crispy onions			
HALF ROAST CHICKEN	18	CHICKEN ENCHILADA	17.5
pigs in blankets, creamed potatoes, chicken gravy		fresh tomato salsa, guacamole	
celeriac & apple remoulade		add fries 4.5	
ROAST FILLET OF SALMON	18	MAC ‘N’ CHEESE with garlic ciabatta	17.5
dauphinoise potatoes, miso greens, chilli butter		made with ditaloni pasta	
		add bacon 3 chicken 5 fries 4.5	
		jumbo prawns 5 crispy onions 2	
CHICKEN TIKKA MASALA	19	SWEET CHILLI CAULIFLOWER BON BONS	18
basmati rice, garlic naan		basmati rice, side salad	
CHICKEN PANCETTA & LEEK PIE	17.5	CRISPY CHICKEN CAESER SALAD	19
dauphinoise potatoes, honey roasted roots		hot honey, parma ham crumb	
		add anchovies! Free	

ALLERGEN DISCLAIMER

We have risk assessed our kitchen's allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen / nutritional information is available on request.

sizzling FAJITAS			
Our sizzling fajitas arrive at your table with seasoned onions & peppers, cheese, guacamole, salsa, sour cream, warm tortillas ready for you to make yourself!			
CHICKEN	18	KING PRAWN	21.5
BEEF	20	VEGETABLE	17.5

PIZZA	
PIZZA MARGHERITA	15
ADD TOPPINGS	
2	
SPICY CHICKEN	CHORIZO
PEPPERONI	FRESH CHILLI
COOKED HAM	TRUFFLE OIL
PINEAPPLE	ROCKET
MUSHROOMS	PROSCIUTTO
PEPPERS	RED ONION

BURGERS	
THE COACHMAN CHEESE BURGER	19
225g hand pressed patty using chuck, shin & brisket served	
with fries, chargrilled & topped with cheddar, crispy onions	
siracha mayo, crisp lettuce and bacon jam	
CRISPY KATSU CHICKEN BURGER	19
honey mustard slaw, pickles, crisp lettuce, katsu mayo & fries	
PLANT BASED BURGER	18
vegan burger bun, vegan garlic mayo, salad, salsa & fries	

SIDES	
MAC ‘N’ CHEESE	6.5
BEER BATTERED ONION RINGS	4
BUTTERY MASH	4.5
SWEET POTATO FRIES	5
THICK CUT CHIPS	5
SKINNY FRIES	4.5
CHEESY GARLIC BREAD	6
SOURDOUGH GARLIC BREAD	5
CHILLI & PARMESAN FRIES	5.5
PARMESAN & TRUFFLE FRIES	5
CAESER SALAD	6
DAUPHINOISE POTATOES	5



THE
COACHMAN
HOTEL | BAR | RESTAURANT