

NIBBLES *while you wait*

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							
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