

# THE COACHMAN



— BAR & DINING —

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Food served Tues 3-8:30pm Wed-Fri 12-8:30pm &  
12-8:30pm Saturday

## Starters

Potato skins and garlic mayo 3.50

Steak and Newcastle brown ale pie, mash top 4.95

Soup of the day, fresh bread (v) 4.95

Coachman cured salmon, pickled cucumber, salad and rye bread crumb  
4.95

Yorkshire pudding and gravy 1.00

Breaded whitebait, devilled mayo 4.45

Garlic mushrooms on stottie (v) 4.95

Classic prawn cocktail, buttered brown bread 4.95

Chicken liver pate, balsamic onions salad and sourdough toast 4.95

Salmon and dill fish cake, greens, poached hen's egg, hollandaise sauce  
4.95 / 7.95

## Burgers

Coachman burger, 8oz beef patty, maple cured bacon, mature cheddar cheese, smoked tomato chutney, brioche bun, coleslaw on the side, proper chips 8.75

Chargrilled chicken burger, Sriracha mayo, brioche bun, coleslaw on the side, proper chips 8.25

Spicy coriander and cumin falafel burger, brioche bun, beetroot riata and proper chips (v) 7.45

## Mains

Smoked haddock and spring onion fishcakes, greens, poached free range egg and hollandaise sauce 7.95

Hand made corned beef short crust pie, chips, greens and gravy 8.25

Mushroom, leek and spinach pie creamy mash 7.95

Thai green vegetable curry, chutneys, rice and naan bread (v) 7.45

Home made beef lasagne, salad, garlic bread 7.95

Beef stroganoff, rice and sour cream 8.45

Pan fried chicken breast, mash or chips, choice of smoked bacon sauce, garlic mushroom sauce, or gravy and seasonal greens 8.25

North Shields day-boat Haddock, proper chips, peas and sauce tartar 8.45

Hand made chicken, ham and leek pie, mash, seasonal greens and gravy 8.25

Mince and dumplings, mash and seasonal greens 8.25

Pork and leek sausages, mash, seasonal greens and gravy 8.25

Thai green chicken curry, rice, chutneys and naan bread 8.45

Steak and Ale hand made pie, mash, seasonal greens and gravy 8.25

## Vegan

Penang curry and rice 7.95

Red pepper, aubergine chilli and rice 7.95

### Steaks

All of our steaks are from the UK and aged for a minimum of 28 days & come served with a roasted field mushroom, tomato and proper chips

Rump, 8oz 11.45

Sirloin, 8oz 13.45

Gammon, 10oz, pineapple ring, fried egg 8.95

### Sauces

All 1.45

Garlic mushroom (v, g/f)

Peppercorn

Red wine jus

Garlic butter (v, g/f)

### Sides

Yorkshire pudding and gravy 1.00

Buttered seasonal greens (v, g/f) 3.00

Proper chips 3.00

Side salad (v, g/f) 3.00

Mash (v) 3.00

Fries 3.00

Sweet potato fries 3.50

### Desserts

Homemade chocolate brownie, English Lakes vanilla ice cream (v)  
4.95

Vanilla cream brulee, berry compote and shortbread 4.95

Trifle, layers of sherry soaked sponge, berries, custard and cream 5.50

Selection of cheese, grapes and crackers (v) 5.95

Syrup sponge pudding and custard 4.95

A selection of English Lakes Ice Cream (strawberry, vanilla, chocolate,  
mint choc chip, bubble gum and caramel) (v, g/f)

1 scoop 1.50

2 scoops 3.00

3 scoops 4.00

Some of our dishes may contain traces of nuts and fish dishes may  
contain small bones. Please see a server for more allergen information.

v = vegetarian

g/f – gluten free