the Coach and Horses

Dersingham, Since 1845.

DINNER MENU

APPETISERS

Brancaster Oysters GF.DF
shallot vinegar & Tabasco - 3.5 each or 3 oysters – 9.5

3 Tempura Brancaster Oysters DF
Thai sweet chilli or soy, toasted sesame dip – 12

Homemade Trio of Hummus VG.DF
(classic, pesto, Moroccan)
toasted sunflower seeds, crudités, garlic bread – 8

Toasted Homemade Focaccia VG.DF
sun-dried tomatoes, parmesan & olive oil dip – 5.5

Belazu Harlequin Olives VG.GF.DF - 6

STARTERS

Soup of the Day GFA.DFA
toasted homemade focaccia – 7

Spinach, Ricotta & Basil Arancini V
garden pea purée, basil oil, tempura enoki mushroom – 10

Grilled Jerk Chicken Skewer GF
papaya & red pepper salsa, spring onions,
tamarind glaze, coriander – 10

Feta & Watermelon Salad GF.V
cucumber ribbons, fresh mint, pomegranate,
mint oil, lemon dressing, balsamic glaze – 10

Crab Tian GF.DF
dressed Cromer crab,
mango, avocado, dill caviar, herb oil – 13.5

Moroccan Spiced Grilled King Prawns GF
pineapple, cucumber & green chilli salsa,
coriander, lemon & mint yoghurt – 12

Summer Superfood Salad DFA.GF.VGA
pearl barley, charred courgette, sugar snap peas, radish,
baby spinach, red grapes, blueberries, toasted pumpkin
seeds, crumbled feta, lemon & herb dressing – 12.5 / 21

MAINS

Dressed Cromer Crab DF.GFA
parsley buttered new potatoes, herb aioli,
homemade focaccia, dressed spring leaves – 21

Tomato & Mascarpone Risotto GF.DFA
roasted heritage tomatoes, basil oil, parmesan crisp – 17
add king prawns – 6 / add chicken – 6

Pan-Fried Fillet of Seabass GF
potato rosti, pea & basil purée,
sautéed spinach, beurre blanc - 26

Chicken Kiev
creamy mashed potato, seasonal vegetables – 24

Seafood Tagliatelle GFA.DF
prawns, squid, cherry tomatoes, garlic,
white wine, chilli, Tajín, lime, coriander, herb oil – 26

T-Bone Pork Chop DF..GF
roasted apple, homemade skinny fries,
sautéed savoy cabbage with pancetta, red wine jus – 27

Caribbean-Style Vegetable Curry DFA.VGA.
rice & peas, yoghurt - 16
add king prawns – 6 / add chicken – 6

Wherry Battered Haddock DFA.GFA
homemade triple cooked chips,
buttered garden peas, tartare sauce – 17.5

Homemade Coach Beef Burger DFA.GFA
bacon, cheese, burger sauce, gherkin,
homemade skinny fries, onion rings - 18.5
add a fried egg - 2

10oz Sirloin Steak DFA.GFA
homemade triple cooked chips, grilled mushrooms,
grilled tomato, onion rings – 30.5
add chimichurri or peppercorn sauce – 1.5
Surf 'n' Turf add king prawns - 6

SIDES

Homemade Triple Cooked Chips - 5

Seasonal Vegetables - 5

Chilli Garlic Tenderstem Broccoli - 5

Homemade Skinny Fries - 5

Onion Rings - 4

Sweet Potato Fries - 5

House Green Salad, House Dressing - 5

Creamy Mashed Potato - 5

AA Rosette award for culinary excellence 2026

Please let us know if you have any food allergies or dietary requirements.
GF- Gluten Free | DF – Dairy Free | GFA – Gluten Free Available | DFA – Dairy Free Available | V- Vegetarian | VG - Vegan

Please note that the 10% GRATUITY added to the bill is DISCRETIONARY.
100% of all gratuities are shared equally with every member of our team. Please let us know if you wish to remove it from your bill.