

COATES

HOUSE

neighbourhood café bar

AW2O FOOD

BRUNCH SERVED ALL DAY

CHOICE OF CAKES	PLEASE ASK SERVER FOR CHOICE.	2.5
BREAKFAST IN BREAD HOT FILLED BAGUETTE	~ BACK BACON. ~ PORK & LEEK SAUSAGE. ~ MUSHROOM, TOMATO & HASH BROWN (V,VE*) ~ FULLY LOADED - BACON, SAUSAGE, HASH BROWN, & POACHED EGG.	5 5 5 7
FULL 'HOUSE' BREAKFAST	BACK BACON, SAUSAGE, HOMEMADE BEANS, FIELD MUSHROOM, TOMATO, HASH BROWN, POACHED EGG, BLACK PUDDING. BROWN OR WHITE TOAST.	8.5
VEGGIE BREAKFAST (V,VE*)	REPLACE THE ABOVE MEAT WITH FRIED POTATOES, SPINACH & 1/2 AVOCADO.	8.5
ONE PAN WONDER	ORIGINAL - BACON, RED ONION, MUSHROOM & POTATOES FRIED IN A PAN, TOPPED WITH 2 EGGS & MELTED CHEESE. DIRTY (G) - ADD N'DUJA, HOMEMADE BEANS AND BROWN SAUCE. VEGETARIAN (V,VE*) - WITH TOMATOES & SPINACH INSTEAD OF BACON. ALL WITH BROWN OR WHITE TOAST.	7 8 7
AVO TOAST (V,VE*)	SMASHED AVOCADO ON A SLICE OF SOUR DOUGH WITH A POACHED EGG, HOUSE SEEDS & SRIRACHA SAUCE.	7
ROYALE EGGS	SLICE OF HOBBS HOUSE SOUR DOUGH WITH TWO POACHED EGGS, WILTED SPINACH, HOLLANDAISE SAUCE & SMOKED SALMON.	8

TOAST

HOT ROLLS ON HOBBS HOUSE BRIOCHE WITH WINTER SLAW

TOASTED TEA CAKE (G) BUTTER & STRAWBERRY JAM 2.5	MINUTE STEAK COOKED MEDIUM RARE WITH LOW+SLOW ONIONS, DIPPING GRAVY & ROCKET.	8
BROWN OR WHITE BUTTER & STRAWBERRY JAM 2.5	STEAK	
HOBBS HOUSE SOUR DOUGH BUTTER & STRAWBERRY JAM 3	FISH FINGER (G)	BEER BATTERED COD, LETTUCE, HOUSE TARTARE SAUCE. 6.5
BROWN, WHITE OR SOUR DOUGH TOASTED (+5OP) WITH; 2 PORK & LEEK SAUSAGES; HOMEMADE BEANS(VE); 2 SLICES OF BACK BACON; FIELD MUSHROOM(VE); SMASHED AVOCADO(VE); 2 POACHED EGGS(V); ROASTED TOMATOES(VE) TOAST 2.5 + 2.5 EACH TOPPING	SLOPPY JOE	SLOW COOKED BEEF BRISKET CHILLI, SMASHED AVOCADO, ROASTED RED CHILLI. 7
	RAINBOW (VE) (ON VEGAN BRIOCHE)	SWEET POTATO HUMMUS, 1/2 AVOCADO, ROCKET, DUKKAH SPICE. 6.5 ADD FRIES FOR £2.5

GLUTEN - THE MAJORITY OF OUR MENU IS, OR CAN BE MADE, GLUTEN FREE
 ANYTHING MARKED WITH G CAN NOT BE MADE GLUTEN FREE.
 IF YOU HAVE ANY ALLERGIES/DIETARY REQUIREMENTS PLEASE DISCUSS WITH YOUR SERVER PRIOR
 TO ORDERING. FULL 14 ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

S N A C K

FRIES	SKIN ON, SKINNY.	2.5
SWEET POTATO FRIES	SKIN ON, SKINNY (MAYBE EVEN HEALTHY?).	3.5
DIRTY FRIES	CHEESE, BACON BITS, BBQ SAUCE.	5
REALLY DIRTY FRIES	CHEESE, BACON BITS, BBQ SAUCE. AND A CHOICE OF BEEF BRISKET OR 5 BEAN CHILLI	7
NACHOS	MELTED CHEDDAR & MOZZARELLA, SOUR CREAM, SMASHED AVOCADO, JALAPEÑOS.	7
	ADD SLOW COOKED BEEF BRISKET CHILLI?	+2.5
HALLOUMI FRIES	SRIRACHA MAYO, PEPPERCORN MAYO, ROCKET.	6
HOMEMADE SCOTCH EGG (€)	BLACK PUDDING AND ROSEMARY SCOTCH EGG. PEPPERCORN MAYONNAISE. LOW+SLOW ONIONS.	6
HOMEMADE ONION RINGS (€)	SPANISH ONIONS IN CRISPY BEER BATTER	5

G R I L L

BURGERS WITH LETTUCE, TOMATO & PICKLE.
ALL WITH WINTER SLAW & SKIN ON FRIES.

HOUSE CHEESE BURGER	BEEF PATTY, BURGER CHEESE & BURGER SAUCE. ADD BACON? +2 DOUBLE PATTY +3	11
BIG BOY BURGER (€)	MOZZARELLA STUFFED BEEF PATTY, TOPPED WITH STREAKY BACON, LOW+SLOW ONIONS, DIPPING GRAVY & 3 HOMEMADE ONION RINGS.	14
CHICKEN BURGER (€)	PARMESAN BREADCRUMBED FILLET OF CHICKEN. SRIRACHA MAYONNAISE.	12
VEGAN BURGER (VE)	HOUSE FALAFEL BURGER, VEGAN CHEESE & ROASTED SWEET POTATO HUMMUS ON A VEGAN BRIOCHE.	10
CHILLI DOG (INCLUDES £1 NAILSEA FOOD BANK DONATION)	FOOTLONG PORK & LEEK SAUSAGE IN 12" ROLL WITH BEEF BRISKET CHILLI, MELTED MOZZARELLA & AMERICAN MUSTARD	13
8OZ RUMP STEAK	8OZ CELTIC PRIDE RUMP STEAK, COOKED IN GARLIC & THYME WITH 3 HOMEMADE ONION RINGS.	15

M A I N E V E N T S

RUMP OF LAMB
MARINATED IN THYME & GARLIC THEN ROASTED IN A RED WINE REDUCTION. SERVED WITH DAUPHINOISE POTATOES & ZHOUG FRIED FINE GREEN BEANS & LEEKS 16

BUDDHA BOWL (VE)
HEALTHY BOWL OF WINTER SLAW, ROASTED SWEET POTATO HUMMUS, FALAFEL BALLS, GREEN BEANS, 1/2 AVOCADO, HOUSE SEEDS. 9

BEEF BRISKET CHILLI
SLOW COOKED BEEF BRISKET CHILLI SERVED WITH NACHOS, ROASTED CHILLI, WHITE RICE, SOUR CREAM & SMASHED AVO 10

VEGAN CHILLI (VE)
SLOW COOKED 5 BEAN CHILLI SERVED WITH NACHOS, ROASTED CHILLI, CAULIFLOWER RICE, SMASHED AVOCADO 10

CHICKEN, LEEK & BACON PIE (€)
PROPER SHORTCRUST PIE WITH A CREAMY FILLING. SERVED WITH RED ONION & SAUTÉ POTATOES IN GRAVY. 13

D I C T I O N A R Y C O R N E R

DUKKAH
Egyptian condiment, mixture of herbs, nuts, and spices.

HOUSE SEEDS -
Sunflower, pumpkin, sesame & poppy seeds.

FALAFEL - Middle Eastern "fast food" made of chickpeas, herbs & spices.

LOW+SLOW ONIONS - We slow cook our red onions for 3 hours for maximum flavour.

SRIRACHA - Hot sauce.

ZHOUG - A traditional Israeli spicy coriander condiment with garlic & chilli.

F O R D E S S E R T S P L E A S E A S K F O R T H E
S P E C I A L S L I S T