

Desserts – Summer 2026

Desserts

'Blood Orange Cheesecake' - Thyme shortbread, citrus cream cheese, blood orange jelly (V)(GF)	9
White Chocolate & Lemon Blondie, lemon curd, hazelnut ice cream (V)(GF)	10
Roasted Peach Upside-Down Cake, raspberry coulis, vegan vanilla ice cream (V)(VG)(GF)	9
'Ice Cream Sandwich' - spiced swirl cookie and salted caramel ice cream, with spiced rum toffee and dark chocolate sauce (V)	9
Affogato – espresso, 2 scoops vanilla ice cream (V)(VGO)(GF)	8
NCC Cheese & Biscuits, aci chutney, honey, celery, walnuts (V)(GFO)	16
Honey Cake, macerated strawberries, vanilla & almond whipped yoghurt (V)	10

Dessert Wine

Boschendal Vin d'Or, South Africa (37.5cl)*	45
Rubis Chocolate Wine Liqueur, Spain (50cl)**	55
Tokaji Aszu 5 Puttonyos Chateau Pajzos, Hungary (50cl)	70
Saxby's Christmas Cheers – spiced apple vodka liqueur (70cl)***	60
*available as a 125ml glass	15
**available as a 125ml glass	14
---available as a 125ml glass	12

Hot Drinks

We have a full range of hot drinks to meet all your requirements ranging from teas, fruit or herbal infusions and hot chocolate. Our coffee is locally roasted in the village by Joe and Sarah Sacarello at Great Brington Coffee. Soya, Oatmilk and Syrups available

Other Reasons to Visit

Pizza Nights

They are coming back, Wednesday, Friday and Sunday nights throughout spring. Keep an eye out for our launch nights over Easter

Quiz Night

Every other Wednesday Night, teams of 6, 7pm start. Pair this up with our amazing quiz boards; you'll be a winner.

Tapas Night

3rd Thursday of each month
Prime cuts of locally reared beef, paired with some sumptuous accompaniments

Foods of the World

Last Friday of the Month
Incredible street food from around the world coupled with amazing live music acts from around the area

Tastes of the Shire

Events in Every Season
Celebrate all that is good from our beautiful county. Food from local artisan suppliers to give you a real flavour of home

Sunday Roasts

Every Sunday 12-5pm
Who doesn't love a cracking roast dinner with friends and family. Keep an eye out for our quarterly 10-mile roast.



Our Story

Nestled in the heart of Great Brington, the Althorp Coaching Inn has been welcoming guests for centuries. Believed to date back to the 16th or 17th century, our building began life as a traditional coaching inn - offering rest, warmth, and hearty food to travellers passing through the Northamptonshire countryside.

In those early days, the rhythm of the inn was set by the arrival of horse-drawn carriages. Guests would gather by the fire, sharing stories over simple, honest meals, while their horses were tended to outside. That spirit of hospitality - of good food, good drink, and good company—remains at the core of everything we do today.

Formerly known as The Fox & Hounds (and maybe – originally, The Black Swans), the inn has long been a cornerstone of village life. Generations of locals have celebrated, gathered, and raised a glass within these walls, making it far more than just a place to eat and drink.

After a period of closure, the Althorp Coaching Inn reopened its doors in 2022, lovingly restored and reimagined for a new chapter. Today, we blend the character of a historic English inn—think open fires, timber beams, and a warm welcome—with a modern approach to food.

Our menu is inspired by the land around us: fresh, local, and seasonal ingredients prepared with care and creativity. We honour traditional British dishes while adding our own contemporary touch—much like the inn itself, rooted in history but always evolving.

Being a small independent business, having you with us means a great deal, and as such we wish to look after people such as ourselves and only work with small independent suppliers, brewers, producers and growers, giving back into the local community as much as we can and are proud supporters of British Farmers.

Whether you're joining us for a relaxed lunch, a celebratory dinner, or just a pint by the fire, you are now part of our story.

Welcome to the Althorp Coaching Inn.