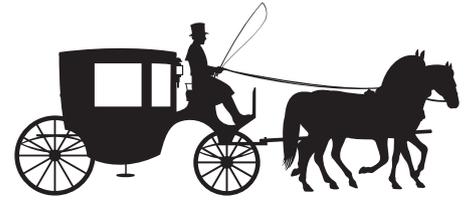


# THE COACH HOUSE INN



Welcome to The Coach House Inn, an independent and award winning 4\* restaurant with 8 luxurious rooms. All of our food is freshly prepared by Matt, Jack and the team. Our vegetables are locally sourced from Francis Thomas and our meat is from David Joinson based in the Chester market.

Please allow for extra time due to our food being freshly cooked on site. Staff can provide our wine, cask ale and gin menus on request.

## Starters

Soup of the day, served with locally baked bread (please ask a server for today's special) 5.25 (AV, AGF)

Smoked salmon roulade served with pickled cucumber, baby capers and a brown bread twéal 7.25

Pulled beef brisket crostini with crème fraîche, fresh horseradish and watercress 7.25

Goats cheese pâté with a roasted courgette and red onion chutney and toasted ciabatta 6.95 (V, AGF)

Wild mushroom and creamed leek tartlet, topped with rocket 7.25 (V, AVE)

King prawn and watermelon salad with a chilli, lime and coconut dressing 7.95 (GF)

Chicken wings in your choice of hot and spicy rub, or salt and pepper rub 7.50 (AGF)

## Main Courses

Chorizo, pearl barley and rosemary risotto, topped with rocket 10.95 (AGF)

Classic carbonara with linguini, bacon, chive and mushroom, topped with rocket and parmesan 10.95 (AV)

Pan fried oregano and garlic chicken with new potatoes, fine beans, cherry tomatoes, roasted red onion and dill crème fraîche 12.50 (GF)

Asparagus, pea, broad bean and basil gnocchi, with gooey mozzarella and rocket 10.25 (V, AVE)

Honey soy glazed salmon with stir fry and vegetable rice noodles 14.50 (GF)

Mild coconut fish curry with pilau rice and coriander yogurt 13.95 (GF)

Pan fried duck breast, served pink with sweet potato fondants, asparagus, fine beans and a blackberry sauce 16.00 (GF)

## Sunday Roasts

Roast shoulder of pork, with Yorkshire puddings, roast potatoes and local vegetables 11.95 (AGF)

Roast topside of beef (served pink,) with Yorkshire puddings, roast potatoes and local vegetables 11.95

Roast chicken breast with a sage and onion crust, Yorkshire puddings, roast potatoes and local vegetables 11.95 (AGF)

## Sharing Platters (Serves 2-4 people)

**Coach House fish platter:** Lager battered haddock goujons, crispy breaded white bait, garlic king prawn skewers, smoked salmon and dill cream cheese roulade and salt and pepper calamari. Served with a house salad, tartare sauce, sweet chilli sauce, lemon and sea salt 26.00

V = vegetarian AV = available vegetarian VE = vegan AVE = available vegan  
GF = gluten free AGF = available gluten free

## 🌀 Sharing Platters (Serves 2-4 people) 🌀

**Tapas platter:** Chorizo and Roquito peppers, charred halloumi, baby camembert and apple fritters, meatballs in a rich tomato sauce and chickpea hummus. Served with baked ciabatta and toasted flatbread 22.95 (AV)

**Tear and share flat breads:** Pesto, spinach and mozzarella; Parma ham, red onion jam and goats cheese; roast garlic and basil butter; beef brisket, port reduction, blue cheese and crème fraiche. Served with a rocket, tomato and parmesan salad 21.95 (AV)

## 🌀 Side orders 🌀

Garlic and basil ciabatta 3.50 (add cheese and balsamic glaze for only 1.00) (V)

Sweet potato fries (V, AGF) / Cheesy chips (V) / Parmesan truffle fries (V, AGF) 3.25 each

Local vegetables (V, VE, GF) / House salad (V, VE, GF) / Buttered new potatoes (V, AVE, GF) 3.50 each

Skin on fries (V, AVE, AGF) / Chips (AV) / Onion rings (V, AVE) 3.00 each

## 🌀 Desserts and Cakes 🌀

**\*Vegan desserts are available on request, please ask a server\***

Cheesecake of the day (please ask for today's special) 5.95 (V)

Carrot cake with cream cheese frosting and orange meringue ice cream 5.95 (V)

Salted caramel popcorn panna cotta 5.95 (AGF, V)

Rich raspberry chocolate mousse cake, served with raspberries and tempered chocolate 6.25 (V)

Rhubarb frangipane served with rhubarb syrup, vanilla ice cream and braised rhubarb 5.95 (V)

Knickerbocker glory sundae with marshmallows, Chantilly cream, glace cherries and chocolate fudge sauce 5.50 (AGF, V)

Scone or teacake with jam and cream 2.95 (V)

Local cheese board with a selection of crackers, house chutney, apple and celery 8.25 (V, AGF)

Ice cream: 1 scoop 1.90, 2 scoop 2.75, 3 scoop 4.50 - vanilla (V, GF), chocolate (V, GF), strawberry (V, GF), honeycomb (V), or lemon sorbet (V, GF)

### BURGER MONDAYS

Enjoy a free pint of beer, glass of house wine, or a soft drink with any of our delicious burgers!

### FLATBREAD TUESDAYS

Every Tuesday we have 2 for 1 on all of our flatbreads!

### PUB CLASSIC WEDNESDAYS

Every Wednesday we have 2 for 1 on all of our pub classics!

### STEAK THURSDAYS

Enjoy a 8oz rump steak with fries and a glass a house wine, a pint of beer, or a soft drink for only 14.95!

### FISH FRIDAYS

Enjoy any of our delicious fish dishes on a Friday and receive a free glass of prosecco!

### SUNDAY ROASTS

Every Sunday we have a choice of 3 delicious Sunday Roasts with all the trimmings!