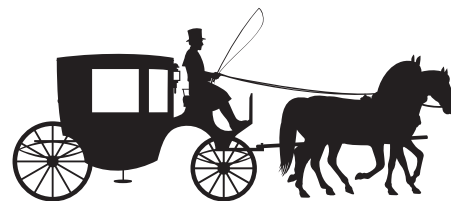


# THE COACH HOUSE INN



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 twael 7.25
- Pulled beef brisket crostini with crème fraiche, 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)

## Salads

- Chicken Caesar salad with gem lettuce, crispy Parma ham, boiled egg and parmesan shavings 7.25 / 10.50 (AGF)
- Pan fried minted lamb, new potato, asparagus and feta salad, with a Greek yogurt dressing 13.45 (GF)
- Sticky sweet chilli beef and toasted cashew nut salad with carrot ribbons and cherry tomatoes 13.50 (AGF)

## Pub Classics

- Honey glazed ham and fried egg, served with pub style chips and house chutney 9.95 (AGF)
- Beer battered haddock, served with pub style chips, peas (mushy or garden), tartare sauce and lemon 12.95
- 8oz gammon steak with a fried egg, grilled pineapple and pub style chips 11.95 (AGF)
- Pie of the day (please ask a server for today's special) 11.95
- Ploughman's with a selection of local cheeses, honey glazed ham, house salad and locally baked bread, served with apple, pickled silver skin onions and house chutney 8.95 (AV, 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 fraiche 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)
- 8oz sirloin steak served with balsamic tomato, onion rings, rocket, peppercorn sauce and skin on fries 21.00 (AGF)

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

## Coach House Burgers

**Coach House 6oz steak burger** with mature cheddar on a toasted pretzel bun, garnished with tomato, lettuce and a gherkin. Served with skin on fries, an onion ring and coleslaw 11.00 (AGF)

**Southern fried salt and pepper chicken burger** on a toasted pretzel bun, garnished with tomato, lettuce and a gherkin. Served with skin on fries, an onion ring and coleslaw 11.00

**Onion bhaji burger** on a toasted pretzel bun with mango chutney, garnished with tomato, lettuce and a gherkin. Served with skin on fries, an onion ring and coleslaw 9.50 (V, AVE)

(Add bacon, caramelized onions, mushroom, halloumi or blue cheese, to any of our Coach House burgers for 1.00 per item)

## Signature Burgers

**6oz steak burger** stuffed with mozzarella and topped with mac and cheese, smoked streaky bacon and crispy onions on a toasted pretzel bun. Served with gherkin, coleslaw, an onion ring and skin on fries 14.95

**Southern fried salt and pepper chicken burger**, topped with pulled buffalo wings, blue cheese mayonnaise and rocket on a toasted pretzel bun. Served with gherkin, coleslaw, an onion ring and skin on fries 14.50

## 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

**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

### 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!