

# 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 Executive Chef Matt Scard-Jones, Head Chef Jake Wright and their fantastic, talented 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.

\*Please ask a server to see our menu with a full dietary breakdown\*

## 🌀 Nibbles 🌀

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| Honey mustard glazed chipolata sausages with apple sauce 4.95    | Frickles with blue cheese mayo 4.00 (V, AVE) |
| Halloumi fries with a sweet chilli mayo 4.95 (V)                 | Haddock goujons with tartare sauce 4.95      |
| Mozzarella sticks with a mint, tomato and honey chutney 4.50 (V) | Marinated olives 4.00 (V, VE, GF)            |
| Crispy buttermilk chicken bites with sweet chilli sauce 4.95     | Popcorn crayfish tails with lemon aioli 4.95 |

## 🌀 Light bites and sandwiches 🌀 Available until 5pm, please ask a server for gluten free bread.

- Blue cheese, pear and walnut, served with a salad garnish on white or brown bloomer £6.95 (AGF)
- Coach House chicken, bacon and fried egg club sandwich, served with a salad garnish on toasted white or brown bloomer £6.50 (AGF)
- Prawn Marie rose with rocket on a rustic baguette, served with a salad garnish £6.25 (V, AGF)
- 4oz rump steak ciabatta with mushroom and caramelized onions, watercress and fries £9.25 (AGF)
- Ham and cheese toasted sandwich, with salad garnish and fries £7.50 (AGF)
- Sweet pepper, goats cheese and rocket ciabatta, served with salad garnish and fries £7.95 (V, AGF)
- Honey glazed ham and fried egg, served with pub style chips and house chutney £8.95 (AGF)
- Ploughman's with a selection of local cheeses, warm pork sage and apple sausage roll, apple celery and a walnut salad, served with locally baked bread, pickled silver skin onions and house chutney £8.95 (AV, AGF)

## 🌀 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
- Fries (V, AVE, AGF) / Chips (AV) / Onion petals (V, AVE) £3.00 each

## 🌀 Starters 🌀

- Soup of the day, served with locally baked bread £5.00 (V, AGF)
- Pulled beef and onion bon bons with horseradish and a red wine glaze £6.95
- Tuna niçoise with radish, gem lettuce and soft-boiled egg £6.95 (AGF)
- Duck, pear and parsnip salad with a thyme and honey dressing £7.25
- Pan fried garlic and herb oyster and chestnut mushrooms on toasted bloomer bread topped with red onion jam and fried quails egg £6.25 (V, AVE)
- Mediterranean halloumi skewers with a tomato and olive salad and balsamic glaze £6.50 (V, GF)
- Pan fried scallops, with cauliflower puree, black pudding and Parma ham crisps £8.25 (AGF)

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

## 🌿 Mains 🌿

- Slow braised blade of beef in Guinness with beef dripping mash, roasted banana shallot with kale in thyme baked Yorkshire pudding £13.95 (AGF)
- Beer battered haddock, served with pub style chips, peas (mushy or garden), tartare sauce and lemon £12.95
- 8oz gammon steak with fried egg, grilled pineapple and pub style chips £11.95 (AGF)
- Pan fried seabass fillet served with a tomato and herb risotto, parmesan crisp and asparagus £11.95 (AGF)
- Oven roasted 6oz lamb rump served pink, dauphinoise potato, roast asparagus, baby onions, peas and fresh mint pan juices. £16 (GF)
- Herb crusted cod loin, on a king prawn and chorizo patatas bravas £14.50 (AGF)
- Pea pesto linguini, asparagus, peas, spinach, rocket and parmesan £10.25 (V, AVE)
- Sweet potato, caramelized onion and walnut filo pie served with thyme baked new potatoes, seasonal vegetables and gravy £10.25 (V)
- Chargrilled pork and scallops, sweet potato mash, sweetcorn and chorizo succotash £12.95
- Chicken and mushroom ballotine, charred leeks, baked baby potatoes, tender stem broccoli and mushroom cream £13.50 (GF)
- Vegetable balti, coconut rice, poppadom, mango chutney £10.50 (AGF, AVE) Add tikka chicken for £3
- 8oz Sirloin steak with flat mushroom, balsamic roasted beef tomato, Wirral watercress and pub style chips £21.50 (AGF)
- 8oz Ribeye steak with flat mushroom, balsamic roasted beef tomato, Wirral watercress and pub style chips £21.50 (AGF) \*We recommend this dish is best served medium to medium / well done
- (Add peppercorn, Cheshire blue, or Diane sauce £2.00 - GF)
- Classic 6oz burger with mature cheddar on a toasted poppy seed bun, garnished with tomato, lettuce and a gherkin, served with fries and slaw £11.00 (AGF)
- Crispy buttermilk chicken burger on a toasted poppy seed bun, garnished with tomato, lettuce and a gherkin, served with fries and slaw £11.00
- Onion bhaji burger on a toasted poppy seed bun with mango chutney, garnished with tomato, lettuce and a gherkin, served with fries and slaw £9.50 (V)
- (Add bacon, caramelized onions, flat mushroom, halloumi or blue cheese, to any of our burgers for £1.00 per item)
- A choice of 3 traditional Sunday roasts with all the trimmings (please see specials menu - Sundays only) £11.95

## 🌿 Desserts and Cakes 🌿

- Local cheese board with a selection of crackers, house chutney, apple, walnuts and celery £7.95 (V, AGF)
- Dessert of the day (please see specials menu) £5.95 (V)
- Scone or teacake with jam and cream £2.75 (V)
- Strawberries and cream mess scone, with meringue, strawberries and clotted cream £5.95 (V, AGF)
- Orange scented egg custard tart, with vanilla ice cream, burnt orange £5.95 (V)
- Banana bread pudding, toffee sauce and salted caramel ice cream £5.95 (V)
- Summer berry crumble with vanilla custard panna cotta £5.95 (V, AGF)
- Ferrero Rocher cheesecake with honeycomb ice cream £5.95 (V)
- 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), lemon sorbet (V, GF) or salted caramel (V, GF)