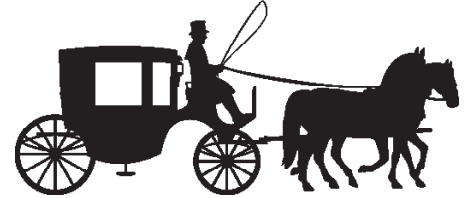


THE COACH HOUSE INN



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 Head Chef Matt Scard-Jones and his fantastic 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 🌀 £4.50 each

Honey mustard glazed chipolata sausages with apple sauce

Halloumi fries with a sweet chilli mayo (V)

Mozzarella sticks with a mint, tomato and honey chutney (V)

Crispy chicken bites with BBQ sauce

Sticky BBQ ribs (AGF)

Haddock goujons with tartare sauce

Marinated olives (V, VE, GF)

Popcorn crayfish tails with lemon aioli

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

Lemon pepper tuna mayo with red onion, rocket and a salad garnish. On white or brown bloomer £6.95 (AGF)

Chicken breast, bacon and cranberry, with mayo and rocket. Served with a salad garnish, on toasted white or brown bloomer £6.50 (AGF)

Mature cheddar and tomato baguette with a salad garnish and a mint, tomato and honey chutney £6.25 (V, AGF)

4oz Rump steak ciabatta with mushroom and caramelised onions, watercress and fries £9.25 (AGF)

Ham and cheese toasted sandwich, with a 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 our house chutney £8.95 (AGF)

Ploughman's with a selection of local cheeses, a warm pork sage and apple sausage roll, apple, celery, a walnut salad and locally baked bread. Served with 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)

Lamb curry parcels with a mango chutney yoghurt £6.25

Satay chicken skewers with an Asian salad £6.25 (GF)

Chicken and leek risotto with crispy bacon, rocket and shaved parmesan. Small £6.95 Large £10.50 (AGF)

Pan-fried garlic chestnut and oyster mushrooms with blue cheese and rocket, on toasted sourdough £6.25 (V, AGF, AVE)

Baked camembert studded with garlic and rosemary, served with apple and toasted ciabatta £7.00 (V, AGF)

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

🌿 Mains 🌿

Beer battered haddock, served with hand cut chips, peas (mushy or garden), tartare sauce and lemon £12.95 **Guilt free!** -

For every purchase of our beer battered haddock, we'll donate £1 to Claire House Children's Hospice!

Blade of beef slow braised in Guinness, with bacon, parsnip mash, roasted carrots and braised savoy cabbage £13.95 (AGF)

8oz Gammon steak with a fried egg, grilled pineapple and hand cut chips £11.00 (AGF)

Pan-fried seabass fillet, served with fennel, asparagus and chorizo braised lentils. Served in a ragu sauce £11.95 (AGF)

Full rack of ribs, served with fries, homemade slaw and bbq or sriracha sauce £15.00** (please allow extra time) (AGF)

Yoghurt baked salmon, with a king prawn, potato and spinach curry £13.50 (AGF)

Roasted butternut squash gnocchi, squash puree and sage oil. Topped with rocket and torched goats cheese £9.95 (V, AVE)

Sweet potato, caramelised onion and walnut filo pie, served with thyme baked new potatoes, seasonal vegetables and gravy £10.25 (V, AVE)

Smoked pork loin steak, with ham hock, potato hash, crushed peas and a honey mustard gravy £12.50 (AGF)

Pan-fried chicken supreme, confit potato, fine beans and courgette, with a pea and shallot cream sauce £14.95 (AGF)

Pan-fried duck breast served pink, with sticky red cabbage, pan roast new potatoes, asparagus and a port sauce £15.95** (AGF)

Lamb and bacon faggots with creamy leek mash potatoes, onion gravy and peas. £14.00

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

(Add Peppercorn, Cheshire blue, or Diane sauce £2.00 - GF)

Classic 6oz burger with mature cheddar in a focaccia bun, garnished with tomato, lettuce and a gherkin. Served with fries and slaw £11.00 (AGF)

Crispy chicken burger in a focaccia bun, garnished with tomato, lettuce and a gherkin. Served with fries and slaw £11.00

Beetroot and feta burger in a focaccia bun, garnished with tomato, lettuce and a gherkin. Served with fries and slaw £9.50 (V)

(Add bacon, 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)

Cake of the day (please see specials menu) £4.50 (AV)

Scone or teacake with jam and cream £2.75 (V)

Jaffa cake brownie with marmalade and a blood orange sorbet £6.25 (V) (M)

Lemon posset with lavender shortbread and drunken raisins £5.50 (V, AGF)

Brown butter rice pudding with winter spiced plums £5.95 (V, AGF) (M)

Apple and blackberry frangipane with clotted cream ice cream and warm brandy berries £5.95 (V) (M)

Peanut and choc chip baked cheesecake with honeycomb ice cream and chocolate ganache £5.95

Cheshire farm ice cream. 1 scoop £1.90, 2 scoop £2.75, 3 scoop £4.50 - vanilla (V, GF), chocolate (V, GF), strawberries & cream (V, GF), blood orange sorbet (V, GF), honeycomb (V) or clotted cream (V, GF)

Feeling Full? Why not try one of our miniature desserts with a tea, or coffee for only £5.95? See (M) marked desserts, please ask a server for our tea and coffee menu

** Excluded on our 50% off food offer throughout January & February

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