

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 Jack and our talented kitchen team. Our vegetables are locally sourced from Francis Thomas and the majority of 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.

Starters

- Soup of the day served with locally baked bread 5.95 (AGF)
- Bubble and squeak topped with a poached egg and hollandaise sauce 6.50 (AV)
- Chicken wings with your choice of hot and spicy rub/salt and pepper rub/BBQ sauce/Bufalo sauce 7.50 (AGF)
- Smoked haddock and mozzarella fishcake served on a house salad with a lemon aioli dip 7.25 (GF)
- Aubergine fritters with a garlic and herb dipping sauce and a house salad 6.25 (V, VE, AGF)
- Creamy garlic mushroom with parsley on toasted sourdough bread 6.50 (V)
- Baked nachos topped with mozzarella cheese, served with sour cream, salsa and guacamole 6.50 (V)
- Chicken liver pate served with red onion marmalade and toasted sourdough 6.95 (AGF)

Salads

- Quinoa salad with roasted butternut squash, beetroot, feta and pumpkin seeds, served with a coconut and lime dressing 9.95 (V, AVE)
- Classic Caesar salad with gem lettuce, bacon, croutons and parmesan 8.50 (AGF) *Why not add chicken for just 3.50?*
- Pan-fried minted lamb, new potato, red onion and feta salad, with a Greek yoghurt dressing 13.00 (GF)

Coach Classics

- Cumberland sausage ring served with creamy mashed potatoes, garden peas and onion gravy 12.00
- 10oz Gammon steak served with grilled pineapple, fried egg, garden peas and chunky chips 12.25 (AGF)
- Steak and ale pie served with red cabbage, chunky chips and gravy 12.95
- Beer battered fish with chunky chips, peas (mushy or garden), tartare sauce and lemon 13.25
- Honey glazed ham and fried eggs with chunky chips and piccalilli 10.95 (AGF)

Main Courses

- Pan-fried liver, bacon and onions served with creamy mashed potatoes and garden peas 12.50 (GF)
- Crispy chicken supreme in a rosemary and garlic sauce, served with sautéed potatoes and braised savoy cabbage 14.50 (GF)
- Braised lamb shank with champ mash, savoy cabbage and mint gravy 16.25 (GF)
- Pan-fried seabass served with crushed new potatoes, tenderstem broccoli and lemon butter sauce 14.25 (GF)
- Coach House paella, with wild mushrooms, fried peppers, garden peas and saffron 12.95 (V, VE) *Why not add beef for just 4.00, chicken and chorizo for 4.50, or prawns for 4.00?*
- Classic carbonara: bacon, mushrooms, chive and egg linguini topped with parmesan 10.95 (AV) *Why not add a side of garlic, basil and oregano ciabatta for just 3.50?*
- 10oz Rump steak served with a sweet onion loaf, tomato, skin-on fries and peppercorn sauce 22.95 (AGF)

V = vegetarian AV = available vegetarian VE = vegan AVE = available vegan

GF = gluten free AGF = available gluten free

Coach House Burgers

8oz Coach House steak burger with mature cheddar, lettuce, tomato and red onion. Served on a toasted sourdough bun with coleslaw and skin-on fries 11.95 (AGF)

Salt and pepper chicken burger with sweet chilli mayonnaise, lettuce, tomato and red onion. Served on a toasted sourdough bun with coleslaw and skin-on fries 11.25

Sweet butternut and chickpea burger with lettuce, tomato and red onion. Served on a toasted sourdough bun with coleslaw and skin-on fries 10.25 (V, VE)

6oz pork burger with smoked bacon, BBQ pulled pork and smoked cheddar. Served on a toasted sourdough bun with coleslaw and skin-on fries 15.50 (AGF)

Hot and spicy fried chicken burger with buffalo sauce, chilli crumb, ranch coleslaw and mashed avocado. Served on a toasted sourdough bun with skin-on fries 14.95

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

Side orders

Garlic, basil and oregano ciabatta 3.50 (V) **Why not add cheese and balsamic glaze for just 1.00?**

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) / Tomato, rocket and parmesan salad (V) 3.50 each

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

Mac and cheese (V) 4.50 **Why not add bacon for just 0.50?**

Desserts

Lemon Brûlée cheesecake with raspberry coulis 5.95 (V)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream 5.95 (V)

Cherry almond Bakewell with Crème Anglaise 5.95 (V)

Carrot cake with cream cheese frosting, served with orange sorbet 5.95 (V, GF)

Vegan-friendly warm chocolate fudge cake served with fresh raspberries 5.95 (V, AVE, AGF)

Sticky chocolate brownie with fresh raspberry coulis and vanilla ice cream 5.95 (V)

Scone or teacake with jam and cream 3.25 (V)

A selection of cheese and crackers served with house chutney, grapes and celery sticks 8.95 (V, AGF)

Ice cream: 1 scoop 1.50, 2 scoops 2.75, 3 scoops 4.50 - vanilla (V, GF), chocolate (V, GF), strawberry (V, GF), salted caramel (V, GF, honeycomb (V), or orange 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

CHICKEN TUESDAYS

Every Tuesday we have 2 for 1 on our chicken specials

PUB CLASSIC WEDNESDAYS

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

STEAK THURSDAYS

Enjoy an 8oz rump steak with fries and a glass of house wine, a pint of beer, or a soft drink for only 16.95

FRIDAY WINE

Every Friday celebrate the weekend with half price on all bottles of house wine & prosecco

SUNDAY ROASTS

Every Sunday we have a choice of 3 Roasts with all the trimmings (Vegan option available)

***T&C's Apply** - Excludes race days, bank holidays and graduations. Cannot be used in conjunction with another offer.

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