

The Coach House Hotel
À La carte menu - Sample

Starters

Chinese shredded duck Bon Bons with rich hoisin sauce

Allergens: Sulphates & Milk, Gluten, Sesame, Soya & Nuts

Red velvet king prawns served on a bed of sesame seaweed salad

Allergens: Sesame, Crustaceans, Gluten, Lupin & Soya

Welsh rarebit served on toasted sourdough with rich red onion
chutney

Allergens: Soya, Gluten, Mustard, Crustaceans, Lupin, Milk & Sulphates

Creamy garlic mushrooms baked with stilton cheese & crispy bacon
served with warm crusty bread

Allergens: Milk, Gluten, Soya, Lupin

Lightly toasted sourdough topped with avocado pate & smoked
salmon drizzled with chilli & lime dressing

Allergens: Gluten, Lupin & Sulphates, Milk, Sesame

PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING IF YOU HAVE A FOOD
ALLERGY OR INTOLERANCE

Main meals

Roasted butternut squash & spinach filo pie served with creamy stilton & leek sauce, sautéed potatoes & mixed vegetables V

Allergens: Milk, Soya, Gluten, Mustard & Celery

Mexican chilli bean V or Mexican beef chilli con carne topped with melted cheese, crispy fried onions served with rice, sour cream dip & crispy tortilla

Allergens: Mustard, Milk, Gluten, Sulphur & soya

Puy lentil & mushroom cottage pie topped with spiced root vegetable mash served with mixed vegetables V

Allergens: Milk, Mustard, Gluten, Celery & Sulphates

Crispy katsu chicken curry served with lime rice & Asian salad

Allergens: Gluten, Soya, Mustard & Sesame

Roasted chicken supreme served with cheddar & chive mashed potato, roasted root vegetables & rich mushroom shallot gravy

Allergens: Soya, Milk, Sulphates & Mustard

8oz Sirloin steak served with chunky chips, sautéed mushrooms, crispy onion rings & mixed green vegetables with a choice of creamy stilton sauce or Brandy & peppercorn sauce

Allergens: Gluten & Milk

Homemade beef lasagne served with mixed salad & chunky chips

Allergens: Milk, Celery & Gluten

Crispy chilli beef on a bed of wok fried vegetables & egg noodles

Allergens: Egg, Gluten, Soya, Sulphates, Celery & Mustard

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Main Meals

Crispy seabass fillets on a bed of wilted greens & baby new potatoes
drizzled with Café de Paris butter

Allergens: Mustard, Milk, Sulphur, Fish & Crustaceans

Baked salmon fillet served with lemon, dill & cream cheese sauce
sautéed potatoes & tender stem broccoli

Allergens: Fish, Milk, Mustard

Battered fillet of cod served with chunky chips, mushy peas & tartar
sauce

Allergens: Fish, milk, mustard, egg & gluten

Southern fried chicken pieces served with Mac 'n' cheese, skinny fries
& Southern style gravy

Allergens: Gluten, Mustard, Soya, Sulphates

The Coach House fat pig burger: Wild boar burger topped with
crispy bacon, pulled bbq pork & melted cheese served in toasted bun
with red cabbage slaw, mixed salad & skinny fries

Allergens: Gluten, Soya, Sesame , Milk & Mustard

Beef burger topped with crispy bacon, melted cheese & chilli jam
served in toasted bun with mixed salad & skinny fries

Allergens: Gluten, Sesame, Sulphates, Milk & Soya

Lambs liver & bacon casserole on a bed of creamy mashed potato
served with mixed vegetables

Allergens: Soya, Milk & Sulphates

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Sweet Menu

Sticky toffee pudding with butterscotch sauce & vanilla ice-cream

Allergens: Egg, Milk, Gluten & Soya

Prosecco & blackcurrant cheese cake served with fresh pouring cream

Allergens: Milk & Sulphates

Warm chocolate brownie bites drizzled with warm chocolate sauce
served with vanilla ice-cream

Allergens: Egg, Milk, Nuts, Soya

Belgium waffle topped with banana & toffee ice-cream & rich
chocolate sauce

Allergens: Milk, Egg & Gluten

Vegan Sticky toffee pear pudding served with vegan ice-cream

Allergens: Gluten & Soya, Nuts

Selection of ice-creams

Allergens: Milk, Egg, Soya, & Gluten

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