

Welcome to 'The Coach-House'

Since 1976 it has been our intention to provide gourmet dining at sensible prices using top quality fresh produce (local whenever possible) and to this end, with the help of our established team of professional chefs, all these dishes are prepared and cooked in our own kitchens.

They created a menu of innovative and classical dishes, which can only enhance the surroundings and warm atmosphere of this old coaching house.

Their expertise awaits you!

Silvio and I hope you enjoy dining with us — Bon Appétit!

Cocinne Hocoe



Garlic Bread

2.95

Marinated Olives

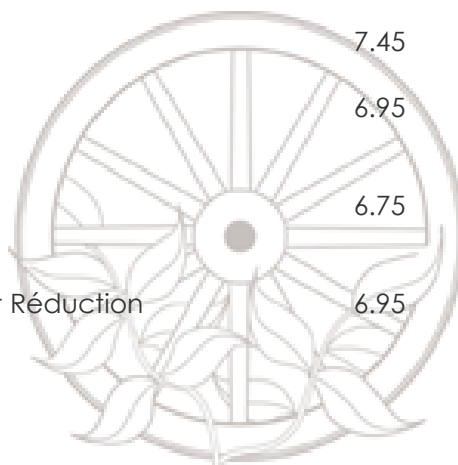
2.00

APPETIZERS

Soup of the Day, Crispy Croutons	5.75
Baked Camembert, Cranberry & Port, Candied Walnut, Granary Toast	6.95
Chicken Liver Pâté, Apple & Brandy Chutney, Warm Toast	6.25
Duet of Smoked Salmon & Smoked Trout, Horseradish Crème Fraiche	7.95
Parma Ham, Rocket Salad, Parmesan Shavings, Balsamic Dressing	6.75


Our Classics

Traditional French Onion Soup, Gruyère Crouton	6.50
Garlic & Chilli Tiger Prawns (6) with Mixed Leaf Salad	7.45
Prawns with Marie Rose Sauce & Smoked Salmon, Malted Brown Bread & Butter	6.95
Woodland Mushrooms in a White Wine Cream, Tarragon Scented Puff Pastry	6.75
Honeydew & Cantaloup Melon, Mango Sorbet & Port Réduction	6.95



MAIN COURSES

*Main courses are served with market fresh vegetable & potato of the day



Duck Leg Confit, Orange, Cherry & Grand Marnier Jus*	16.50
Whole Grilled Sea Bass Fillets, Blushed Tomatoes, Lemon, Chervil, Capers & Chilli Butter*	17.50
English Rump of Lamb, Rosemary, Garlic & Redcurrant Jus*	17.95
Red Lentil & Mixed Bean Casserole (V) Roasted Vegetables & Green Beans in a Tomato & Basil Sauce, Basmati Rice	13.95

Our Classics

Mixed Seafood 'Godstone', Scampi, Tiger Prawns & Queen Scallops, With Banana Slices, Creamy Asian Spiced Sauce, Basmati Rice & Poppadums	18.50
Steamed Steak & Kidney Suet Pudding, Red Wine Jus* ~ definitely for the hungry~	17.25
Pork Fillet Scaloppini, Serrano Ham & Monterey Jack Cheese, Harveys Sherry Sauce*	16.50
Roasted Vegetable Lasagne (V)	13.95

From the Grill

Char-grilled Sirloin or Fillet Steak, Chips, Plum Tomato & Mushroom



8oz Sirloin 21 day aged	19.50
8oz Fillet 28 day aged	25.00
Béarnaise or Peppercorn Sauce	1.50



HOUSE SPECIALITIES

served with market fresh vegetable & potato of the day

Scampi 'Coach-House' Jumbo Scampi, Onion, Mushrooms, Bacon & Prawns, cooked in a White Wine and Tomato Sauce, with a touch of Cream, flamed in Brandy	25.50
Steak Diane Fillet Steak beaten, cooked with Onion, Mushrooms, Mustard, a dash of Cream, flamed in Brandy	26.50
Monkeygland Slices of Prime Fillet Steak, cooked with Onion, English Mustard, White Wine a dash of Worcester Sauce, and a touch of Tabasco	26.50

SIDES

French Beans	2.95
Buttered Spinach with a Hint of Chilli	2.95
Wild Garlic & Cream Mushrooms	2.95
Potato Dauphinoise	2.95
Steak Chips	2.95
Mixed Leaf Salad	3.50

Before ordering please speak to our staff if you have a Food Allergy or Intolerance

Special request can be prepared by prior arrangement

As far as can be ascertained, none of these dishes contains Genetically Modified material

Prices include VAT. However a discretionary 10% service charge will be added for parties of 6 or more

Minimum charge of £12.95 for restaurant table service, snacks & sandwiches will be served in the lounge

