



Fine Dining Evening Menu

Friday and Saturday Evening 6.30pm to 11.00pm (last orders usually 9.30pm)

Please advise us directly if you have any allergies. (v) Denotes a vegetarian dish.

Starters

- Chef's homemade soup of the day served with warm homemade bread and butter. £3.95
- Farmhouse Chicken & Pork Brandy Pate served with Toasted Farmhouse Bread & Homemade Chutney. £4.95
- Coach House Creamy Garlic Mushrooms served with homemade Bread & Butter (v). £4.45
- Greek Cheese, Apple, Watercress and Toasted Walnut Salad tossed in a Citrus Dressing (v). £4.45
- Hot & Spicy Fresh Fish Cakes with a Sweet & Sour Dip. £4.95
- Please see our Chef's Specials Board for additional starters.

Main Courses

- Coach House Parsnip Nut Roast - Classic parsnip nut roast with a mustard & brandy cream sauce served with creamy mash & seasonal vegetables (v). £8.95
- Butter Nut Squash & Blue Cheese Gratin - with a Potato, Parsnip & Ginger Mash & steamed Broccoli with roasted Pine nuts (v). £8.95
- Coachman's Pies. Classic homemade short crust pastry pies served with Creamy Mash, Gravy & Braised Cabbage. Please select one of the following:
 - ~ Butler's pie - Only the chef knows the secret! Based on a recipe used by cooks in stately houses throughout Britain to keep the Butler happy. £8.95
 - ~ Steak & kidney pie - A firm favourite & Peak District Cuisine accredited. £8.95
 - ~ Spinach, ricotta & cherry tomato pie (v) - Created especially for vegetarians & served with a Tomato Sauce. £8.95
- Huntsman's Chicken - Chicken Breast oven poached in red wine, mushrooms, shallots, tomatoes & tarragon served with creamy mash. £8.95
- Honey, Soy & Ginger Chicken Breast - marinated & grilled and served on a bed of stir fry Vegetables & a Timbale of Rice. £8.95



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Main Courses (Continued)

- Irish Drunken Duck - Pan fried Duck Breast with a Whisky & Orange sauce served on a bonfire of Vegetables with a Spring Onion Potato Cake. £14.95
- Fresh Tuna Loin - simply griddled and served with a Tomato, Corriander & Lime Salsa, Mediterranean Vegetables & Potato Rosti. £13.95
- Beef in Beer - Pieces of Beef casseroled in Ale with shallots, mushrooms & thyme served with creamy mash. £8.95
- Grilled Barnsley Chop - with Redcurrant & Rosemary glaze served with Homemade Chips, Baked Tomato, Sautéed Onions & Mushrooms. £9.95
- Prime 8oz Sirloin Steak - cooked to your liking with a creamy Cracked Black Pepper Sauce served with Homemade Chips, Baked Tomato, Sautéed Onions & Mushrooms. £12.95
- Please see our Chef's Specials Board for additional Main Course choices.
- Additional Portions: £1.95 each
~ Homemade Chips, Creamy Mash, Braised Cabbage, Seasonal Vegetables or Gravy.

Homemade Desserts

- Sticky toffee pudding with a delicious sticky toffee & brandy sauce. £4.25
- Warm indulgent chocolate brownie with a chocolate fudge sauce. £4.25
- Raspberry & white chocolate meringue mountain. £4.25
- Boozy Victorian trifle. £4.25
- Please see our Homemade Desserts Specials Board for additional Homemade Dessert Choices.
- Italian Style Coffee: from £1.50
- Liqueurs: from £2.35

Please note that the above are sample menus and that certain dishes or ingredients may be restricted due to market availability.

A selection of fine wines, traditional beers and soft drinks is available for you to enjoy with your meal. Please ask to see the Wine and Bar Menus.