

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). With the help of our established team of professional chefs, directed by Executive Chef de Cuisine David Dunn all these dishes are prepared and cooked in our own kitchens.

David has brought to the Godstone Hotel his artistry and skill and has created for the Coach-House Restaurant a menu of classical and innovative dishes, which can only enhance the surroundings and warm atmosphere of this old coaching house.

His expertise awaits you!

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

Cocinne House


APPETIZERS



FRENCH STYLE ONION SOUP	4.95
GALIA MELON PARADISE with seasonal fruits and berries, topped with passion fruit sorbet	5.95
DUET OF SMOKED SALMON AND DUCK BREAST presented with a nest of rocket and endive leaves, honey and mustard dressing.	7.50
CHEF'S PÂTÉ MAISON Chicken and duck livers blended with cream, garlic, Madeira syrup and Brandy studded with Madagascar green peppercorns, warm toast	5.95
PRAWN COCKTAIL peeled prawns on a bed of crispy lettuce, topped with Marie Rose sauce	5.95
PEAR, AVOCADO & ROQUEFORT SALAD Sweet pears and avocado with radicchio and rocket leaves, Roquefort dressing	6.95
SCOTTISH SMOKED SALMON simply presented with muslin lemon	7.95
DEVILLED CRAB cooked in a sauce of English mustard, cream and paprika, served with warm cheese and chive scones	7.50
MEDLEY OF WOODLAND MUSHROOMS served in a puff pastry case, with a cream and sherry sauce	6.95
SEARED SCALLOPS with caramelised red onions on a bed of rocket salad with raspberry vinegar dressing	7.95
	As a main course 15.25
BRIE AND STRAWBERRY BEIGNET cooked golden in an oatmeal crumb, served with Cumberland sauce	6.25
STUFFED MUSHROOMS large cup mushrooms, filled with onion, crabmeat and mussels topped with a light cheese sauce	6.95




FISH & SHELFISH



GRILLED DOVER SOLE with fresh lemon and parsley butter..	22.00
SHETLAND SALMON FILLET poached, and served with Hollandaise sauce or sear grilled served with Béarnaise sauce.	13.95
MONKFISH LOIN WRAPPED IN SMOKED SALMON AND NORI SEAWEED gently steamed, set on a sun sweet tomato and potato mash, sauced with a Cognac shellfish cream	15.95
SCAMPI 'GODSTONE' Scampi tails cooked with fennel and leek finished in a light Asian sauce with banana and mango served with rice.	15.75
PAN FRIED FILLET OF SEABASS presented with couscous and a mango, bell pepper sweet chilli salsa	14.75

MAIN DISHES



SUPREME OF DUCK LIGHTLY PEPPERED carved and arranged with Griotte cherries in a maple syrup and plum contrast.	14.25
PORK FILLET MEDALLIONS sautéed and topped with a Parma ham and cheese gratin served with a sherry cream sauce.	14.25
ROAST FOUR BONE RACK OF LAMB glazed with a mustard and fresh herb crust sauced with a rosemary, redcurrant and mild garlic jus.	16.25
VEAL PAILLARD CAFÉ DE PARIS flash grilled veal escalope presented with lemon, rosemary and Chefs secret recipe Bohemian herb spiced butter.	14.45
BREAST OF CHICKEN VERONICA cooked golden in a light almond crust served with a Muscat wine cream sauce with basil, grapes and honey drizzle.	13.95
CHEF'S STEAK AND KIDNEY PUDDING Tender pieces of steak and kidney cooked in Guinness. <i>~ Definitely for the Hungry ~</i>	14.75

*All main courses are served with market-fresh vegetables and potatoes of the day,
- or a side salad if you prefer*

FROM THE GRILL

PRIME FILLET STEAK	16.25
cooked to your liking with grilled tomato and mushroom accompaniment.	
CHATEAUBRIAND (2 persons)	37.00
garnished and served with Béarnaise sauce.	
MIGNON OF BEEF	16.50
carved fillet arranged on a pillow of creamed wild mushrooms, sauced with a Burgundy Brandy, green peppercorn contrast.	
RIB-EYE STEAK ST HELENE	14.95
topped with grilled bacon & blue cheese served with Madeira sauce.	

FOR THE VEGETARIAN

MUSHROOM RAVIOLI	12.95
finished in a smooth tomato, herb and Shitake mushroom salsa	
ROAST PORTOBELLO MUSHROOM AND GOAT CHEESE GRATIN	12.95
set on a fresh tomato, kiwi salad and basic vinaigrette	

HOUSE SPECIALITIES

(cooked in the restaurant)

SCAMPI 'COACH-HOUSE'	18.90
jumbo scampi, onion, mushrooms, bacon and prawns, cooked in a white wine and tomato sauce, with a touch of cream, flamed in Brandy	
STEAK DIANE	18.90
fillet steak, beaten, cooked with onion, mushrooms, mustard, and a dash of cream, flamed in Brandy.	
MONKEYGLAND STEAK	18.90
slices of prime fillet steak, cooked with onion, English mustard, white wine, a dash of Worcester sauce, and a touch of Tabasco.	
KIDNEYS FLAMBE	16.95
tender lambs kidneys sautéed in butter, a little cream, red wine and flamed in Brandy.	

EXTRA SIDE VEGETABLES AND DRESSED SALADS AVAILABLE 2.95

Prices include VAT. However a discretionary 10% service charge will be added for parties of 12 or more

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