

Welcome to 'The Coach-House'

Since 1976 it has been our intention to provide gourmet dining at sensible prices and to this end, with the help of our established team of professional chefs, led by Chef de Cuisine David Dunn, we have compiled a menu of interesting dishes from around the world, to delight your palate!

Using top quality fresh produce (local whenever possible) all these dishes are prepared and cooked in our own kitchens.

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

Corinne House

APPETIZERS

FRENCH STYLE ONION SOUP	4.75
GALIA MELON PARADISE with seasonal fruits and berries, topped with passion fruit sorbet	5.95
SMOKED DUCK SALAD served with a honey and mustard dressing on rocket salad	6.25
CHEF'S HOME-MADE PÂTÉ Smooth chicken liver pâté flavoured nutmeg, garlic and port, served with plum tomato chutney and warm toast	5.75
PRAWN COCKTAIL peeled prawns on a bed of crispy lettuce, topped with Marie Rose sauce	5.75
PEAR, AVOCADO & ROQUEFORT SALAD Sweet pears and avocado with radicchio and rocket leaves, Roquefort dressing	6.25
SCOTTISH SMOKED SALMON served with lemon and milled black pepper	6.95
DEVILLED CRAB cooked in a sauce of English mustard, cream and shallots, served with warm cheese and chive scones	7.25
MEDLEY OF WOODLAND MUSHROOMS served in a puff pastry case, with a cream and sherry sauce	6.45
SEARED SCALLOPS with caramelised red onions on a bed of rocket salad with raspberry vinegar dressing	7.25
As a main course	15.25
DEEP-FRIED BRIE filled with strawberries, served with Cumberland sauce	6.25
STUFFED MUSHROOMS large cup mushrooms, filled with onion, crabmeat and mussels topped with a light cheese sauce	6.45

FISH & SHELFISH

GRILLED DOVER SOLE with fresh lemon and parsley butter..	22.00
SCOTTISH SALMON FILLET poached, and served with Hollandaise sauce or sear grilled served with Béarnaise sauce.	13.95
MONKFISH GENTLY ROASTED WITH PARMA HAM served with a smooth red pepper sauce, set on sautéed leaf spinach.	14.95
SCAMPI 'GODSTONE' Scampi tails cooked with fennel and leek finished in a light Asian sauce with banana and mango served with rice.	15.75

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.	13.75
BREAST OF PHEASANT WITH FIGS AND PARSNIP CRISPS flavoured with a rich Port gooseberry and coriander sauce.	14.45
ROAST FOUR BONE RACK OF LAMB glazed with a mustard and fresh herb crust sauced with a rosemary, redcurrant and mild garlic jus.	15.50
VEAL PAILLARD CAFÉ DE PARIS flash grilled veal escalope presented with lemon, rosemary and Chefs secret recipe Bohemian herb spiced butter.	13.95
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>	14.50

*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 cooked to your liking with grilled tomato and mushroom accompaniment.	15.95
CHATEAUBRIAND (2 persons) garnished and served with Béarnaise sauce.	36.00
MIGNON OF BEEF carved fillet arranged on a pillow of creamed wild mushrooms, sauced with a Burgundy Brandy, green peppercorn contrast.	16.50
RIB-EYE STEAK ST HELENE topped with grilled bacon & blue cheese served with Madeira sauce.	14.95

FOR THE VEGETARIAN

MUSHROOM RAVIOLI tossed in a light cheese sauce, topped with shaved parmesan.	11.95
TIAN OF AUBERGINE with wild mushrooms, topped with grilled goat cheese served with red pepper salsa.	11.95

HOUSE SPECIALITIES

(cooked in the restaurant)

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



EXTRA SIDE VEGETABLES AVAILABLE	2.25
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*All prices include VAT. However, gratuities for service we prefer to leave to your discretion
As far as can be ascertained, none of these dishes contains Genetically Modified material*