

COACH & HORSES

Lunch Menu

APPERTISERS

Marinated Olives £5.50 (gf, v)
Herbs de Provence

Focaccia £4.00 (v)
Olive oil, balsamic vinegar

Black Pea Hummus £6.50 (v)
Olive bread

LIGHT BITES

Garden Pea Soup £9.00 (agf, v)
Mint creme fraiche

Moules Frites £14.00 (agf)
Celery, shallot, white wine sauce

Welsh Rarebit £9.00 (v)
Apple slaw

SALADS

Chicken Caesar £16.00 (agf)
Bacon, cos lettuce, anchovies, parmesan, blue cheese dressing

King Prawn Cocktail £18.00 (gf)
Charred gem lettuce, pickled cucumber, Marie Rose dressing

SANDWICHES

Free Range Egg Mayonnaise & Watercress £9.75 (agf, v)

Honey & Mustard Glazed Ham, Lancashire Cheese & Chutney £11.50 (agf)

Hot Beef & Caramelised Onion £12.50 (agf)

Smoked Trout, Lemon Cream Cheese & Watercress £12.75 (agf, v)

Char-grilled Chicken, Crispy Bacon & Tomato Chutney £13.50 (agf)

SHARING SELECTION

Coach & Horses Sharing Platter £25.00
Marinated olives, black pea hummus, olive bread, venison croquette, scotch egg, Lancashire cheese & onion croquette

Cheese Board £14.50 (agf)
Selection of cheeses, artisan crackers, grapes, apple, fig chutney

BAR SNACKS

Scotch Egg £7.50
Homemade brown sauce

Venison Croquettes £8.00
Wholegrain mustard mayonnaise

Breaded Chicken Strips £7.00
Chilli mayonnaise

Haddock Goujons £8.50
Tartare sauce

Lancashire Cheese & Onion Croquettes £6.50 (v)
Homemade chutney

PUB CLASSICS

Homemade Steak & Black Sheep Ale Pie £18.00
Seasonal vegetables, chunky chips, proper gravy

6oz Beef Burger £16.00 (agf)
Brioche, lettuce, tomato, gherkin

Add bacon £1.00
Add blue cheese or Lancashire cheese £1.00

Please speak with your server if you have any allergies or dietary requirements
All sandwiches are served on a choice of ciabatta, white or granary bread with skin on fries
Gluten Free (gf) | Alternative Gluten Free (agf) | Vegetarian (v)