COACH & HORSES

Lunch Menu

APPETIZERS

 $\textbf{Marinated Olives} \quad \pounds 5.50 \ (gf, \ v)$

Herbs de Provence

Focaccia £4.00 (v)

Olive oil, balsamic vinegar

Black Pea Hummus £6.50 (v)

Olive bread

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

Maple Glazed Chorizo £6.50 (gf)

LIGHT BITES

Soup of the Day £8.50 (agf, v)

Croutons, bread & butter

Moules Frites £14.00 (agf)

Celery, shallot, white wine sauce

Welsh Rarebit £9.00 (v)

Apple slaw

PUB CLASSICS

Homemade Steak & Black Sheep Ale Pie £22.00

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

Chicken Caesar Salad £16.00 (agf)

Bacon, cos lettuce, anchovies, parmesan, blue cheese dressing

SANDWICHES

Free Range Egg Mayonnaise & Watercress £12.50 (agf, v)

Honey & Mustard Glazed Ham, Lancashire Cheese & Chutney £13.00 (agf)

Hot Beef & Caramelised Onion £14.00 (agf)

Smoked Trout, Lemon Cream Cheese & Watercress £13.50 (agf)

Char-grilled Chicken, Crispy Bacon & Tomato Chutney £14.50 (agf)

SHARING SELECTION

Coach & Horses Sharing Platter £25.00

Marinated olives, black pea hummus, olive bread, venison croquette, scotch egg, Lancashire cheese & onion croquette, maple glazed chorizo

Cheese Board £14.50 (agf)

Selection of cheeses, artisan crackers, grapes, apple, fig chutney

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)