

# Spring Menu

## WHILE YOU'RE WAITING

Local rustic bread, olive oil & balsamic vinegar £2.95 V  
Bowl of marinated olives £2.50 v  
Homemade Italian garlic pizza bread £3.95  
/ with cheese £4.75 V

## LITTLE DISHES

OCH soup of the day & rustic bread £4.50  
Chicken & tarragon terrine, apricot chutney & toast £5.95  
Home cured gravadlax, brown bread & crème fraiche £5.95  
Scallops with pea puree & pancetta crisp £6.95  
King prawn, mango and chilli salad £6.50  
Crispy bacon, avocado & toasted pinenut salad £5.95  
Garlic mushrooms on toast with balsamic syrup £5.50 V  
Roast Mediterranean vegetable salad with a goat's cheese croute & pesto dressing £5.95 V

## ORIGINAL OCH GRAZING BOARDS

All served with local rustic bread, olive oil & balsamic vinegar  
**Meat** – home cooked ham, roast beef & chicken terrine - £9.95  
**Fish** –salmon gravadlax, king prawns, salt & pepper squid & crème fraiche - £9.50  
**Ploughman's** - brie, cheddar, stilton, goats cheese, Branston pickle & pickled onions V- £8.95  
**Vegetarian**- hummus, Mediterranean vegetables, sweetcorn fritter & olives V- £8.95

## STONE FIRED HOMEMADE PIZZA

**Margherita**- plum tomato, buffalo mozzarella & basil £8.50 V  
**Villa Borghese** – Cajun salmon, caper & lemon dressing £8.95  
**Sicilian** - pepperoni, chilli & mozzarella £8.95  
**Florentine** - Parma ham, hen's egg & spinach £8.95  
**Fungi** – wild mushroom, blue cheese & shallots £8.95  
**Pollo** – torn chicken, sweetcorn & mozzarella £8.95

## OLD COMFORTS

**Beer battered fish**, homemade chips & garden peas £8.95  
**Pan seared lambs liver** & smoked bacon, mash & sweet onion gravy £8.95  
**Bangers & mash** £8.50  
**OCH's 'proper' pie** of the day £9.95  
**Home cooked ham, egg & chips** £8.25  
**OCH's famous steak & coriander burger** & homemade chips £9.95  
**Extra toppings £1.00 each:**  
Blue cheese & peppercorn mayo, chilli & cheese mayo, smoked bacon or garlic mushrooms



**The Olde Coach House**  
Country Pub, Restaurant & Rooms

## BIG DISHES

**Grilled medallions of pork tenderloin**, spinach mash & wild mushroom jus £12.95  
**Seared fillet of salmon**, lemon crushed potatoes, wilted greens & chili butter £11.95  
**Spinach & ricotta cannelloni**, tomato & red onion salad garlic croute £9.95 V  
**Confit duck legs**, Savoy cabbage, creamed potatoes & jus £16.95  
**Roasted rump of lamb**, olive crushed new potatoes, roasted vine tomatoes & green beans £14.95  
**Pan fried corn fed chicken**, thyme scented fondant, Red wine jus £13.95  
**Vegetable moussakka** with seasonal salad £8.95 V

## GREAT STEAKS

Our steaks are sourced from specially selected farms, supplying the finest English quality assured grass fed beef.  
**Ribeye steak** £16.95  
**Sirloin steak** £17.95  
**Fillet steak** £19.95  
Served with plum tomato, mushroom, leaves & homemade chips.  
Green peppercorn, port & blue cheese & Béarnaise sauces £1.95  
Café de Paris, truffle & foie gras butters £1.00

## LEAVES

King prawn, mango & chilli salad £11.50  
Crispy bacon, avocado & toasted pinenut salad £10.95  
Roast Mediterranean vegetable salad with a goat's cheese croute & pesto dressing £10.50 V

## SIDES

Homemade chips & garlic mayo £2.50  
Mixed salad £2.95  
Tomato & mozzarella £2.95

## HOMEMADE PUDS

**Warm apple tart tatin**, toffee ice cream £5.50  
**Raspberry ripple cheesecake** £5.50  
**Warm chocolate brownie** with vanilla ice cream £5.95  
**Vanilla crème brule**, shortbread biscuit £5.50  
**Pain perdu**, peach ice cream £5.50  
**Chocolate indulgence** – for two to share £8.50  
**Cheese & biscuits** & grape chutney £6.95

*V suitable for vegetarians*

*We locate, wherever possible, local suppliers & use only the freshest, finest ingredients. As all our dishes are made fresh to order, please allow a minimum of 25 minutes if not ordering a starter.*

*An optional service charge of 10% will be added for parties of 6 or more.*