

*The Coach House*  
HUMBERSTON

The *R*estaurant  
at the Coach House

Welcome to The Restaurant at The Coach House.  
Please take a moment to read the following  
information before you order from our menu.

## **ALLERGEN POLICY**

Please advise your server of any special dietary requirements. While we do our absolute best to minimise the risk of cross-contamination in our restaurants and cater to all of our guests dietary needs to be as inclusive as possible, **we cannot guarantee that any of our dishes are free from allergens** and therefore cannot accept any liability in this respect. Allergens are present in a lot of our dishes which are prepared in the same kitchen, therefore all of our dishes may contain trace allergens. Meat/fish products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request - Please ask your server for further information.

**Dishes On Our Menu With This Gluten Free Symbol Are Either Free From Gluten Or Have A Gluten Free Variation Available. A Separate Menu Is Available With All Of These Dishes And Their Variations Consolidated In To One Menu. However, All Of Our Dishes May Contain Trace Amounts Of Gluten, Please Refer To The Allergen Policy Above Or Ask Your Server For More Details.**



**Dishes On Our Menu With This Vegan Symbol Are Either Suitable For Vegans Or Have A Vegan Variation Available. Please Ask Your Server For More Details.**



**Dishes On Our Menu With This Vegetarian Symbol Are Either Suitable For Vegetarians Or Have A Vegetarian Variation Available. Please Ask Your Server For More Details.**



Guests under the age of 18 must be accompanied by an adult at all times. Under no circumstance will alcohol be served to under 18s. Do not be offended if we ask for ID if you look under 25. We ask that young children remain seated during your visit and that you please be mindful of other diners in our restaurant. Under 18s are welcome in our restaurant up until 19:30, we may allow under 18's after this time but we kindly ask that you call to discuss the booking first.

Please note, our system only allows us to produce **one bill per table**. We can split the payments equally for you, but for anything else we kindly ask you work it out yourselves.

A **10% discretionary** service charge will be added to your final bill, if you would like this removed, simply ask a member of staff when you are paying.

## WHILE YOU WAIT

**Freshly Baked Bread 4.95**    
Balsamic Reduction & Olive Oil, Flavoured Butter



**Marinated Olives & Artichokes 7.95**    
An Assortment of Marinated Italian Olives & Artichokes

## TO START

**Chicken Liver Parfait 7.95**   
Brioche Toast, Red Onion Marmalade, Chicken  
& Parma Ham Crumb

**Soup of the Day 7.50**    
Served with Homemade Bread, Sea Salt Butter

**Spiced Lamb Meatballs 7.95**  
Tomato & Red Pepper Sauce, Garlic Yoghurt,  
Warm Flatbread

**Baked Camembert to Share 13.95**    
Honey, Rosemary & Thyme, Red Onion Jam,  
Fresh Focaccia

**Salmon & Haddock Fishcakes 7.95**  
Lemon & Dill Hollandaise, Poached Egg

**Heritage Tomato, Red Pepper  
& Feta Bruschetta 7.50**   
Wild Rocket, Balsamic Reduction

**Our Signature Prawn Cocktail 8.95**    
Whiskey Laced Marie-Rose Sauce, Smoked Paprika, Bread & Butter


## TO FOLLOW

**Our Famous Fresh Haddock & Chips**   
**Regular 14.95 / Jumbo 17.95**  
Lightly Coated in our own Beer Batter,  
Homemade Mushy Peas, Beef Dripping Chips,  
Chip Shop Curry Sauce & Tartare Sauce


**Lincolnshire Pork Sausages 15.95**   
Wholegrain Mustard Mash, Seasonal Greens,  
Stock Gravy, Parsnip & Sage Crisps

**Heritage Carrot & Butternut  
Squash Wellington 14.95**    
Spinach, Wild Mushroom & Truffle Duxelles,  
Crushed New Potatoes, Wilted Greens, Squash Purée


**Our Signature Beef Burger 15.95**  
Our Signature Burger Sauce, Applewood Smoked  
Cheddar, Red Onion Marmalade, Maple Glazed Bacon,  
Dill Pickle, Gem Lettuce, Beef Tomato, Gherkin, Beef  
Dripping Chips, Signature Coleslaw

**Slow Cooked Blade of Lincolnshire Beef 17.95**   
Red Onion Marmalade, Spiced Carrot, Lincolnshire  
Poacher Mash, Tenderstem Broccoli, Beef Jus

**Risotto Verde 15.95**     
Tenderstem Broccoli, Asparagus, Garden Peas,  
Broad Beans, Spinach, Salsa Verde, Feta Cheese,  
Micro Herbs

**Pan Roasted Corn-Fed Chicken Supreme 17.95**   
Sautéed New Potatoes, Pea & Spinach Veloute,  
Seasonal Greens, Salsa Verde

**Pan Roasted Lamb Rump 22.95**  
Crushed Jersey Royal Potatoes, Pancetta, Pea &  
Broad Bean Fricassee, Lamb & Mint Jus

**Salmon en Papillote 18.95**   
Lightly Spiced Oranges, New Potatoes,  
Tenderstem Broccoli, Fine Beans

**Stuffed Lincolnshire Belly Pork 16.95**  
Sausage Meat Stuffing, Sage & Onion Hash,  
Seasonal Greens, Brandy & Mushroom Sauce

**Our Signature Steak & Ale Pie 15.95**  
Buttered Mash, Wilted Seasonal Greens, Roasted Carrot & Parsnips, Rich Stock Gravy

## PREMIUM DRY-AGED STEAKS & GRILLS

**Blue:** Very Red, Cold Centre  
**Medium:** Pink, Hot Centre

**Medium Rare:** Red, Warm Centre  
**Medium Well :** Dull Pinkish Centre

**Rare:** Red, Cool Centre  
**Well Done:** Dull Grey

All of our Steaks are Served with Beef Dripping Chips, a Roasted Field Mushroom & Cherry Vine Tomatoes  
Our Steaks are matured for a Minimum of 28 Days and Chargrilled for a Mouth-Watering Flavour

**10oz Rump Steak 19.95** 

Less tender than other steaks but with a lot of flavour

**10oz Sirloin Steak 23.95** 

Lots of beefy flavour and a nice balance of lean meat to fat

**10oz Rib Eye Steak 24.95** 

Tender & Juicy, with plenty of fat to increase its flavour

**10oz Fillet Steak 34.95** 

The most tender & leanest cut with a subtle flavour

**20oz T-bone steak 32.95** 

Sirloin on one side of the bone, fillet on the other side

**Lincolnshire Farmhouse Grill 18.95**

10oz Lincolnshire Pork T-bone Steak, Lincolnshire Sausage, Black Pudding, Garden Peas

**The Coach House Mixed Grill 37.95** 

10oz Rump Steak, 10oz Pork T-Bone steak, 2 Lincolnshire Pork Sausages, Black Pudding, Free Range Fried Hen's Egg

## STEAK SAUCES

3.95

**Diane** 

**Port & Stilton** 

**Béarnaise** 

**Peppercorn** 

## FOR THE TABLE

**French Fries 3.45** 

**Buttery Mash 3.45**  

**Beef Dripping Chips 3.45**  

**Maple Glazed Carrots & Parsnips 3.45**  

**Truffle & Parmesan Chips 3.45**  

**Dressed House Salad 3.45**  

**Beer Battered Onion Rings 4.95** 

**Pesto Dressed Rocket & Parmesan Salad 3.95**  

**Cauliflower Cheese 4.45** 

## DESSERTS

### Triple Chocolate Brownie 7.95

White Chocolate Sauce, White Chocolate  
Soil, Clotted Cream Ice Cream



### Brownie & Cappuccino Sundae 7.95

Brownie Chunks, Cappuccino & Amaretto  
Ice Cream, Chocolate Sauce,



### Sticky Toffee & Banana Pudding 7.95

Caramel Sauce, Blowtorched Banana,  
Maple & Walnut Iced Cream



### Lemon Posset 7.95

Variations of Raspberry, Buttery Shortbread



### Trio of Luxury Ice Cream 6.95

Brandy Snap Basket, Fruit Coulis,  
Blow Torched Meringue



### Coach House Cheese Board

For One 9.95  
To Share 16.95



Selection of Chefs Favourite Cheeses,  
Crackers, House Chutney, Grapes &  
Celery (Please ask for todays cheese  
selection)

### Cheesecake of the Day 7.95

Please ask your Server for Today's Cheesecake

## HOT DRINKS

Flat White 2.95  
Single Espresso 1.90  
Double Espresso 2.95  
Cappuccino 3.25

Traditional Latte 3.25  
Vanilla Latte 3.50  
Hazelnut Latte 3.50  
Caramel Latte 3.50

Mocha 3.50  
Americano 2.75  
Hot Chocolate 3.00  
Cream & Marshmallows +1.00

### VARIETY OF TEAS 2.75

Earl Grey  
Camomile  
Peppermint  
English Breakfast  
Green Tea

### LUXURY LIQUER COFFEES 6.95

Jamesons	Cointreau
Jack Daniels	Baileys
Martell Brandy	Bushmills
Scotch Whiskey	Tia Maria
Glenfiddich	Vodka
Drambuie	Dark Rum

## FOR OUR YOUNGER GUESTS

A Selection of Dishes for our Younger Guests under the age of 12

### STARTERS

**2 Fried Chicken Strips with BBQ Sauce Dip 2.95**

**Soup of the Day with Freshly Baked Bread 3.50**

Please ask for Todays Soup



**Garlic Ciabatta 2.50**

**Add Cheese +0.95**

### MAINS

**Homemade Chicken  
Nuggets & Chips 5.95**



**Chargrilled Beef Burger &  
Chips 5.95**



**Add Cheese 0.95**

**Lincolnshire Sausages,  
Mash & Gravy 5.95**



**Chicken & Tomato Linguine 5.95**



**Cheese & Tomato Pizza  
& Chips 5.95**



**"Baby Bowl" of Mixed  
Vegetables & Gravy 3.95**



**Fresh Fish Goujons  
& Chips 5.95**



All Main Courses Served with Garden Peas, Mushy Peas, Side Salad, or Baked Beans  
(except Pasta & Baby Bowl)

### AND ON SUNDAYS

**Children's Sunday Dinner 7.95**



Served with Roasted Potatoes, Carrot, Parsnip, Sausage Meat Stuffing,  
Seasonal Green Vegetables, Yorkshire Pudding & Gravy

**Choose from** Free Range Chicken Breast  
Roast Hereford Beef  
Belly Pork  
Vegetable Wellington



### DESSERTS

**Ice Cream Selection 2.95**



**Triple Chocolate Brownie, Caramel Sauce & Ice Cream 3.50**



**Sticky Toffee & Banana Pudding & Custard 3.50**



**Mini Cheesecake of the Day 3.50**