



COACH HOUSE

Brasserie at Roe Park

STARTERS

Soup of the day	£5
Homemade bread.	
Breaded coated mushrooms (V)	£6
Garlic and chive mayonnaise.	
Chicken Liver Parfait	£6
Homemade bread / onion marmalade / aged old balsamic cream.	
Melon and Pineapple Terrine (V)	£5
Minted vanilla syrup / rich berry compote.	
BBQ Pork Ribs (GF)	£6
Slow cooked meat falling off the bone.	
Chicken Caesar salad	£6
chicken / crisp baby gem / parmesan / crisp bacon lardons / Caesar dressing.	
Prawn Cocktail	£7
Fresh water Norwegian prawns / iceberg lettuce / marie-rose sauce / wheaten bread.	
Seafood Chowder	£7
Chefs famous chowder / potatoes and petit-pois.	
TO SHARE	
Platter for Two	£12
Crispy coated mushrooms / bang bang chicken / BBQ ribs / tortilla nachos / garlic mayo / sweet chilli sauce.	
Chilli Nachos	£6
Beef chilli / melted cheese / sour cream / salsa.	

CHICKEN

Louisiana Chicken	£13
Cajun spiced / champ / roast chorizo and red pepper cream / tobacco onions.	
Sweet Chilli Chicken Wrap	£14
Stir fried vegetables / tortilla wrap / nacho / sour cream sauce / choice of side.	
Green Thai Chicken Curry	£12
Jasmine rice / mini naan bread.	
Southern Fried Chicken Goujons	£12
Sweet chilli and garlic mayo dip / choice of side.	
Bang-Bang Chicken	£12
Wok battered chicken breast / stir-fried vegetable noodles / phuck phuck sauce.	

BURGERS

Our meat is sourced from Irish farms using only prime beef.

Plain Burger	£7
6oz beef burger / lettuce / tomato.	
Vegetarian Burger (V)	£8
Vegetarian burger / crispy lettuce / tomato.	
Chicken Fillet Burger	£10
Lettuce / tomato.	
Roe Park Burger	£12
6oz beef burger / melted cheddar cheese / crispy bacon / lettuce / tomato / tobacco onions / coleslaw.	
All burgers served with a brioche bun and home cut fries.	

FISH

Traditional Fish and Chips	£14
Beer Battered Fish / home-cut chips / mushy peas / homemade tartar sauce.	
Fish of the Day (GF)	£15
(please ask your server) Cream cabbage / bacon / sautéed new potatoes / chorizo cream.	
Salmon	£15
Oven roasted fillet of salmon / lemon and herb crust / chive mash / white wine cream.	
Cajun Cod	£14
Moroccan cous cous / rocket, pesto, mango and coriander salsa / choice of side.	

OLD FAVOURITES

Roast of the Day	£11
Seasonal vegetables / buttery mash / pan gravy or sauce of choice.	
Beef Lasagne	£11
Pasta / homemade Bolognese sauce / mature cheddar / toasted garlic bread.	
Half Roast Duck (GF)	£16
Sautéed potatoes / orange glaze.	
Roast Gammon and Pineapple (GF)	£11
Champ / parsley sauce.	
Beef Stroganoff	£13
Strips of beef / stroganoff sauce / jasmine rice / toasted garlic bread.	
Open Steak Sandwich	£14
Strips of rump / caramelised onions / garlic focaccia / melted mozzarella.	
Cock 'n Bull	£17
Chicken and 4oz sirloin / mash / pepper sauce / tobacco onions.	
Spaghetti Bolognese	£11
Prime beef mince / homemade bolognese sauce / garlic bread.	
Oriental Vegetable Noodle Stir Fry (V)	£11
Phuck-phuck sauce.	

Our food is cooked to order

Please be patient as all our food is cooked to order from fresh. Delays are possible during busy periods.

GRILL

All our steaks are Irish sourced and are 28 day aged.

6oz Minute Steak	£14
10oz Sirloin Steak (£6 supplement)	£20
10oz Rib Eye Steak (£6 supplement)	£20
8oz Rump Steak	£15
Full Rack BBQ Pork Ribs	£15
Slow cooked / meat falling off the bone / BBQ sauce and coleslaw.	
All steaks are served with grilled tomato, onion ring and choice of side.	

SALADS

Chicken Caesar	£12
Focaccia croutons / baby gem / house dressing / parmesan / crispy bacon / chicken.	
Greek (V)	£10
Tomato / cucumber / green pepper / red onion / black olives / crumbed feta / rustic bread.	
Coach House Seasonal (V)	£10
Mixed salad leaves / tomatoes / red onion / herb croutons / coleslaw / boiled egg / beetroot / grated cheddar / house dressing.	

SIDES AND SAUCES

Home-cut Fries (V)	£3
Garlic Home-cut Fries (V)	£3
Salt and Chilli Fries (V)	£3
Sweet Potato Fries (V)	£3
Mash (V)	£3
Tossed Salad (V)	£3
Seasonal Vegetables (V)	£3
Onion Rings (V)	£3
Pepper Sauce (GF)	£2
Mushroom Cream (GF)	£3
Gravy (GF)	£2
Chorizo and Pepper Cream	£3

KIDS MENU

Jumbo fish fingers / chips	£6
5" Margarita Pizza / choice of side	£7
Pork sausages / mash / gravy	£6
4oz plain beef burger / chips	£5
Chicken nuggets / chips	£6
Macaroni cheese / garlic bread	£6
Spaghetti Bolognese	£6
Kids Ice Cream Sundae	£3
Two scoops topped with marshmallows, honeycomb and strawberry sauce	

DESSERTS

Sticky Toffee Pudding	£5
Vanilla ice cream / warm toffee sauce.	
Soft Centred Chocolate Fondant	£5
Hot chocolate sauce / whipped cream.	
Butterscotch Crunch Sundae	£5
Two scoops of vanilla and honeycomb ice cream / sweet butterscotch sauce / cream / honeycomb pieces.	
Cheesecake of the Day	£5
(please ask your server) Fresh berry compote / fresh cream.	
Individual Fresh Fruit Pavlova	£5
Seasonal berries / raspberry coulis.	
Salted Caramel Bourbon Slice	£5
Rich berry coulis / cream.	
Homemade Deep Apple Pie	£5
Made from Armagh apples / creme anglaise / fresh cream.	

Please ask our servers for our daily specials, made fresh each day by our pastry chef.

(V) Vegetarian (GF) Gluten Free

If you have a food allergy or intolerance please speak to our team before you order your food and drinks.

Please note that The Coach House is not a vegetarian restaurant, however we do take specific steps to segregate our non-meat products from our meat products.

HOUSE WHITES

	175ML	250ML	BOTTLE
1. Pleno Viura, Navarra, Spain Crisp, zesty white. Perfect with white meats, fish and salads.	£5	£6	£16
2. Kintu Sauvignon Blanc, Maule Valley, Chile Grapefruit & citrus notes mixed with hints of asparagus.	£5	£6	£17

WHITE

	175ML	250ML	BOTTLE
3. La Casada Pinot Grigio, Veneto, Italy Honeyed, floral aromas, are joined on the palate with apple & lemon flavours.	£6	£7	£18
4. Yellow Tail Pinot Grigio, Yenda, Australia Zesty, fresh and easy to drink.			£18
5. Brookford Chardonnay Semillon, South East Australia Delicious and intriguing in equal measure..a masterclass in clever blending.			£19
6. Domaine de la Rieste, Gascony, France Sauvignon Blanc style. Notes of lime, freshly sliced apple, juicy kiwi.			£20
7. The Jumper Riesling, Marlborough, New Zealand Crisp, fresh, & dry with zingy lemon, lime, grapefruit flavours with a hint of honey.			£22
8. The Holy Snail Sauvignon, Loire, France Classic, that is a half-way house from a Sancerre to a Kiwi, fruit driven style.			£23
9. The Jumper Sauvignon Blanc, Marlborough, New Zealand From the award -winning Hunter's estate, established by Belfast man Ernie Hunter.			£24

HOUSE REDS

	175ML	250ML	BOTTLE
10. Pleno Tempranillo, Navarra, Spain Medium to full bodied.	£5	£6	£16
11. Kintu Cabernet Sauvignon, Maule Valley, Chile Medium to full bodied with silky texture. Juicy notes of blackberries and cassis.	£5	£6	£17

RED

	175ML	250ML	BOTTLE
12. Kintu Merlot, Central Valley, Chile Round and velvety on the palate. Medium bodied.	£5	£6	£17
13. Brookford Shiraz Cabernet, South Eastern Australia Rich and full-flavoured spicy Australian red wine.			£18
14. Yellow Tail Merlot, Yenda, Australia Soft, velvety and easy to drink.			£18
15. Austral Semi Crianza Rioja, Spain Wild strawberry & raspberry notes with cracked pepper and just a hint of vanilla.			£19
16. Domaine Les Yeuses Merlot, Languedoc, France Medal winner. Medium bodied, with damson and plum notes.			£19
17. Loron 'Jean' Gamay Noir, Burgundy, France Medium bodied, soft and rich with lush fruit and great balance.			£23
18. Luigi Bosca Finca La Linda Malbec, Mendoza, Argentina Full bodied rich red.			£23

ROSÉ

	175ML	250ML	BOTTLE
19. Pleno Grenache Rosado, Navarra, Spain This is a stunning wine....summer pudding nuances and a sleek finish.	£5	£6	£16
20. Island Fox Zinfandel Blush Rose, Puglia, Italy Juicy and zesty medium sweet rose with red fruit flavours.			£16

CHAMPAGNE AND SPARKLING

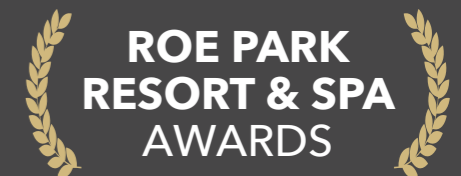
21. Conde de Caralt Brut N.V. Penedes, Spain Light and crisp, with hints of vanilla, apricot and lemon notes.			£22
22. Conde de Caralt Rosado Cava N.V., Penedes, Spain High quality made like Champagne with strawberry & raspberry fruit flavours.			£22
23. La Pieve Pergolo Spumante Prosecco N.V., Veneto, Italy Green apple and floral aromas. Bright and fresh.			£24
24. Romeo & Juliet Spumante Rose, Treviso, Veneto Pear, with hints of red fruits and refreshing acidity.			£24
25. Louis Nouvelot N.V. Brut, Champagne, France Young and lively that offers fresh mixed fruit scents.			£47

HALF BOTTLES AND QUARTER BOTTLES

26. Pasqua Soave, Veneto, Italy Light hearted, friendly, with tones of citrus and peach.			£11
27. Porta 6, Lisboa, Portugal Refreshing, modern style with linen-textured tannins & bright acidity.			£11
28. Paulita Sauvignon Blanc - Chile ¼ (187ml)			£5
29. Babington Brook Chardonnay - Australia ¼ (187ml)			£5
30. Babington Brook Shiraz - Australia ¼ (187ml)			£5
31. Giuliana Pinot Grigio - Italy ¼ (187ml)			£5
32. Les Chaises Merlot - France ¼ (187ml)			£5
33. Devils Ridge Rose White Zinfandel - USA ¼ (187ml)			£5
34. Valdo Prosecco Treviso DOC - Italy (200ml)			£8

TEA AND COFFEE

Coffees	
Café Crème	£2
Espresso	£2
Cappucino	£2.50
Latte	£2.50
Hot Chocolate	£2.50
Baileys Coffee	£4.50
Irish Coffee	£4.50
Calypso Coffee	£4.50
Teas	
Tea	£1.50
Herbal Tea	£1.50



FAMILY HOTEL OF THE YEAR (ULSTER)
2019 IRISH HOTEL AWARDS

RESORT OF THE YEAR
2019 NORTHERN IRELAND HOSPITALITY AWARDS

LOCAL SUPPLIERS

McAtamneys Butchers	Farmview Dairies
Donegal Prime	Morellis ice cream
Braemar Ice cream	Brighter Gold
Sydney B Scott	Corndale Farm

★★★★
ROE PARK
Resort

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