



# COACH HOUSE

*Brasserie at Roe Park*

## STARTERS

**Soup of the Day** £5.50

Freshly prepared each day, oven baked breads

**Chicken Liver Pate** £7.00

Red onion marmalade and toasted pan de mie

**Chicken Caesar Salad** £7.00

Crisp baby gem lettuce, sourdough croutons, confit chicken, crisp pancetta, parmesan, caesar dressing

**Prawn Cocktail** £7.50

Fresh water norwegian prawns, iceberg lettuce, marie-rose sauce, wheaten bread

**Asian Duck Taco** £7.50

Pulled confit duck leg, pickled cucumber, hoisin, spring onion, seasonal leaves

**Trio of Melon** £5.50

Strawberries, raspberry sorbet and mint

**Panko Breaded Thai Fish Cakes** £8.00

Oriental dipping sauce, coriander & lime mayo

**Vegan, Vegetarian and Gluten Free menus available on request**

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

**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. Menu can be changed depending on volume through restaurant.

Ask your server about our daily fish and meat specials.

## MAINS

**Harissa Spiced Escalope of Chicken** £15.95

Herb crushed baby potatoes, chorizo and red pepper cream, tobacco onions

**Panko Breaded Chicken Goujons** £12.50

Sweet chilli and garlic mayo dip, choice of side

**Plain Burger** £8.00

6oz beef burger, lettuce, tomato

**Roe Park Burger** £11.95

6oz beef burger, melted cheddar cheese, crispy smoked bacon, lettuce, tomato, tobacco onions, coleslaw, burger sauce

**Traditional Fish & Chips** £13.00

Beer battered fish, home cut chips, mushy peas, homemade tartar sauce

**Oven Roasted Salmon** £15.95

Mussels, smoked salmon and leek sauce, tender stemmed broccoli, crispy leeks

**Cock n Bull** £18.50

Chicken and 4oz sirloin, mash, pepper sauce, tobacco onions

**Chicken Tagliatelle** £11.95

Rocket & basil pesto, roasted tomato sauce, toasted pine nuts & sour cream, garlic bread

**Half Roast Duck** £18.50

Dauphinois potatoes, orange & plum glaze, charred pak choi

**Thai Green Chicken Curry** £13.95

Basmati rice, naan bread



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## GRILL

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

<b>Minute Steak</b>	<b>£16.00</b>
<b>Sirloin Steak</b>	<b>£22.95</b>
<b>Rib Eye Steak</b>	<b>£22.95</b>
<b>T Bone Steak</b>	<b>£25.00</b>

All steaks are served with caramelised shallot puree, confit vine tomato, pepper sauce or café de paris butter and choice of side

## SIDES AND SAUCES

<b>Home-cut Fries</b>	<b>£3.50</b>
<b>Garlic Home-cut Fries</b>	<b>£3.50</b>
<b>Salt and Chilli Fries</b>	<b>£3.50</b>
<b>Sweet Potato Fries</b>	<b>£3.50</b>
<b>Mash</b>	<b>£3.50</b>
<b>Tossed Salad</b>	<b>£3.50</b>
<b>Seasonal Vegetables</b>	<b>£3.50</b>
<b>Onion Rings</b>	<b>£3.50</b>
<b>Pepper Sauce</b>	<b>£2.50</b>
<b>White Wine Mushroom Sauce</b>	<b>£2.50</b>
<b>Gravy</b>	<b>£2.50</b>

## DESSERTS

<b>Vanilla and Strawberry Panna Cotta</b>	<b>£5.25</b>
Lemon and pistachio macaron	
<b>Trio of Ice Cream</b>	<b>£5.25</b>
Brandy snap, chocolate sauce and fresh berries	
<b>Cheesecake of the Day</b>	<b>£5.25</b>
Please ask your server	
<b>Sticky Toffee Pudding</b>	<b>£5.25</b>
Vanilla ice cream, warm toffee sauce	
<b>Homemade Deep Apple Pie</b>	<b>£5.25</b>
Made from Armagh apples, creme anglaise, fresh cream	

See Chef's specials on Chalk Board

## TEA AND COFFEE

### Coffees

Café Crème	<b>£2.25</b>
Espresso	<b>£2.00</b>
Cappucino	<b>£2.50</b>
Latte	<b>£2.50</b>
Hot Chocolate	<b>£2.50</b>
Baileys Coffee	<b>£4.50</b>
Irish Coffee	<b>£4.50</b>
Calypso Coffee	<b>£4.50</b>

### Teas

Tea	<b>£1.50</b>
Herbal Tea	<b>£1.50</b>

# HOUSE WHITES

175ML 250ML BOTTLE

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|---|----|----|-----|
| 1. <b>Pleno Viura, Navarra, Spain</b><br>Crisp, zesty white. Perfect with white meats, fish and salads.         | £5 | £6 | £17 |
| 2. <b>Kintu Sauvignon Blanc, Valle Maule, Chile</b><br>Grapefruit & citrus notes mixed with hints of asparagus. | £5 | £6 | £18 |

# WHITE

175ML 250ML BOTTLE

- |   |    |    |     |
|---|----|----|-----|
| 3. <b>Wildflower Pinot Grigio, Banat Romania</b><br>Light in body, abundant melon, apple and a citrus finish.   | £6 | £7 | £19 |
| 4. <b>Brookford Chardonnay Semillon, South East Australia</b><br>Delicious and intriguing in equal measure...a masterclass in clever blending.                  |    |    | £19 |
| 5. <b>Deakin Estate Chardonnay, Victoria, Australia</b><br>Crisp and clean on the palate with fresh juicy tropical fruit flavours. Vegetarian & Vegan friendly. |    |    | £20 |
| 6. <b>Porta 6 Vinho Verde, Minho, Portugal</b><br>Fresh flavours of apple, white peach and tropical fruit combine wonderfully with a touch of spritz.           |    |    | £21 |
| 7. <b>The Jumper Riesling, Marlborough, New Zealand</b><br>Crisp, fresh, & dry with zingy lemon, lime, grapefruit flavours with a hint of honey.                |    |    | £23 |
| 8. <b>Romeo &amp; Juliet Pinot Grigio, Veneto, Italy</b><br>Fresh, medium bodied, well balanced with ripe citrus flavours.                                      |    |    | £23 |
| 9. <b>The Holy Snail Chardonnay, Loire Valley, France</b><br>An elegant wine with peach, lemon and mineral notes. It has superb balance and concentration.      |    |    | £24 |
| 10. <b>The Jumper Sauvignon Blanc, Marlborough, New Zealand</b><br>From the award - winning Hunter's estate, established by Belfast man Ernie Hunter.           |    |    | £25 |
| 11. <b>Lamblin et Fils Chablis, Burgundy, France</b><br>Balanced and lively with green apple, white peach, lemon and a lovely minerality.                       |    |    | £39 |
| 12. <b>Martín Códax Alba Martín Albariño, Rias Baixas, Spain</b><br>Intense & elegant aromas of white stone fruits & white flowers.                             |    |    | £27 |

# CHAMPAGNE & SPARKLING WINES

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|---|--|--|-----|
| 13. <b>Gran Passione Spumante Brut N.V., Veneto, Italy</b><br>Bright & fresh with apple blossom & peach.                                    |  |  | £25 |
| 14. <b>Conde de Caralt Brut Cava N.V., Catalonia, Spain</b><br>Light and crisp, with hints of vanilla, apricot and lemon notes.             |  |  | £24 |
| 15. <b>Romeo &amp; Juliet Spumante Rosé, Treviso, Veneto, Italy</b><br>Fresh and dry with notes of pear and red fruits.                     |  |  | £25 |
| 16. <b>La Pieve 'Pergolo' Spumante Prosecco N.V. Veneto, Italy</b><br>Green apple and floral aromas. Bright and fresh                       |  |  | £27 |
| 17. <b>Louis Nouvelot Brut N.V., Champagne, France</b><br>Young and lively that offers fresh mixed fruit scents of exotic fruit and citrus. |  |  | £49 |

## HOUSE REDS

175ML 250ML BOTTLE

18. **Pleno Tempranillo, Navarra, Spain** £5 £6 £17  
Medium to full bodied, with loads of dark cherry & strawberry flavour.
19. **Kintu Cabernet Sauvignon, Valle Maule, Chile** £5 £6 £18  
Medium to full bodied with silky texture. Juicy notes of blackberries and cassis.

## RED

175ML 250ML BOTTLE

20. **Terra Pura Merlot, Valle Central, Chile** £5 £6 £18  
Medium bodied, juicy red with classic Merlot flavours of plum & damson.
21. **Brookford Shiraz Cabernet, South Eastern Australia** £19  
Rich and full-flavoured spicy Australian red wine.
22. **Deakin Estate Shiraz, Victoria, Australia** £20  
Rich, smooth and juicy. Ripe red berries, plum, hints of vanilla and spice. Vegetarian & Vegan Friendly.
23. **Austral Semi Crianza, Rioja, Spain** £21  
Wild strawberry & raspberry notes with cracked pepper and just a hint of vanilla.
24. **Vallon d'Arche, Bordeaux, France** £23  
Vibrant, juicy Merlot dominated red with hints of toast, cedar, plum & black cherry.
25. **Porta 6 Red, Lisboa, Portugal** £21  
Super successful Portuguese sensation. Rich juicy red with summer fruits and spice. Modern style red.
26. **Finca La Estacada Tempranillo 6 months oak, Ucles, Spain** £24  
Full bodied with violets, cassis and spice. Nice use of oak. Like a super-charged Rioja!
27. **Finca La Linda Malbec, Mendoza, Argentina** £26  
Round and velvety on the palate with cherry and spice. Medium bodied.
28. **Stoneburn Pinot Noir, Marlborough, New Zealand** £28  
A medium bodied Pinot with black cherry and plum aromas. Soft lingering finish.
29. **Château de Fleurie, Beaujolais, France** £35  
Stylish single vineyard medium bodied red. Bursting with aromas of sweet cherries, raspberries and roses. One of the best wines of the region!
30. **Rioja Vega Reserva, Rioja Alta, Spain** £36  
Intense, complex aromas of leather, tobacco, balsam, spices with ripe plum and strawberry. A delight!

## ROSÉ

175ML 250ML BOTTLE

31. **Island Fox Zinfandel Blush, Puglia, Italy** £5 £6 £18  
Juicy and zesty medium sweet rosé with red fruit flavours.
32. **The Holy Snail Touraine Rosé, Loire Valley, France** £22  
Salmon pink colour with delicious nuances of red fruits & spring flowers. Fresh, round, medium-bodied and dry.

## HALF BOTTLES

33. **Pasqua Soave, Veneto, Italy (37.5cl)** £11.50  
Light with tones of citrus and fresh peach.
34. **Porta 6 Red, Lisbon, Portugal (37.5cl)** £11.50  
Rich juicy red with summer fruits and spice. Modern style red.