

THE COACH & HORSES

INDEPENDENT LOCAL FRESH



Starters

Bubble & Squeak 3/6
with poached egg and hollandaise sauce

Soup of the Day 6
with petit pain

Avocado Scotch Egg 6
with salad cream and side salad

Trio of Cheese Parcels 7
breaded brie, stilton & goats cheese with chutney

Garlic Butterfly King Prawns 8
with sliced ciabatta and seaweed

Pan Fried Scallops 9
with chorizo & mint pea puree

Sharing Platters

Fresh Fish 16
king prawns, mini fish & chips, scampi, smoked salmon & calamari

Mighty Meat 16
selection of cured italian meats, chicken goujons, chicken wings, pork belly bites, sausage & Chorizo

(V) Mediterranean Mezze 15
pitta & hummus, vegetable sticks & tzatziki, mixed olives, falafel and halloumi chips

Fresh food takes time...

We are very proud to be the only independent pub in Croxley Green that cooks our food to order from fresh ingredients on site. Because of this, it may take a little longer to prepare some dishes but, we think you'll agree, it's worth the wait.



We source all of our fresh ingredients from local producers wherever possible.

The Coach & Horses on The Green, Croxley Green WD3 3HX
thecoachandhorses.co.uk | 01923 77 44 57



Posh Plates

Wood Pigeon 15
with beetroot and turnip puree, fondant potato and red wine jus

Halibut Supreme 17
Fresh halibut fillet poached in red wine and served with a red wine poached egg, baked beetroot, leeks & creamy mash potato

Pork Fillet 18
wrapped in parma ham & sage with parsnip puree, fondant potato & carrots in stock

10 oz. Sirloin Steak 21
with grilled tomato & field mushroom, onion rings, skin on fries and side salad

Seven Hour Slow Cooked Braised Ox Cheek 18
with cauliflower cheese puree, potato gratin & rich stock gravy

Proper Homemade Pies

Handmade on site, flaky puff pastry bursting with slow cooked fillings made from scratch with farm fresh ingredients

Winter Game 13
Venison & pheasant in red wine gravy served with roasted root veg & mash

Beef & Guinness 13
Tender beef classic served with creamed leeks, mash & gravy

Creamy Chicken & Bacon 12
Succulent chicken breast & dry cure bacon served with creamed savoy cabbage & mash

(V) Winter Veg 12
Roasted root veg served with green beans & mash

Pub Grub Classics

Mega Mixed Grill 19
4 oz. sirloin steak, grilled chicken strips, black pudding, two sausage, two bacon, egg, chips & garden peas

Fish & Chips 7/14
skin on fries, tartare sauce, lemon & homemade mushy peas

Scampi & Chips 6/12
skin on fries, tartare sauce, lemon and homemade mushy peas

Sausage & Mash 12
with green beans gravy and crispy kale

(V) Rosemary & Onion Veggie Sausage & Mash 11
with green beans, gravy and crispy kale

Handmade Signature Burgers

Served on an English muffin bun with skin on fries, hand cut slaw, side salad and a signature sauce

Lush Lamb 13
8 oz. Lucious Lamb & Mint Mayo

Signature Classic 12
8 oz. Beef & Coach Secret Burger Sauce

Southern Fried Chicken Breast 12
& Spicy Smoked Mayo

(V) Veg - O - Rama 11
Veggie Burger & Tzatziki Sauce

(V) Squeaky Pete 11
HalLoumi & Sweet Chilli Sauce

Add any for £1 each
cheese, bacon, mac & cheese

Fresh Salads

(V) Roasted Butternut Squash & Burrata Cheese 6/12
on baby spinach with roasted red onion, pine nuts & honey balsamic dressing

Crispy Hoisin Duck 6/12
on a bed of bean sprouts, pickled carrot & mooli and topped with fresh chillis and spring onions

(V) Super Food Salad 6/12
baby spinach, quinoa, grilled vegetables, pomegranate, beetroot, tenderstem broccoli with french dressing

Chicken & Bacon Caesar 6.5/13
Choose from **Grilled** or **Southern Fried** on baby gem lettuce with homemade croutons, parmesan shavings and caesar dressing

Sides 3.5 ea.

Skin on Fries	Sweet Potato Fries +£1
Onion Rings	Garlic Bread
Mac & Cheese	Garlic Buttered Spinach
Creamed Leeks	Garlic Green Beans
Tenderstem Broccoli	Root Veg