

# THE OLDE COACH HOUSE

- ASHBY SAINT LEDGERS -

## Snacks – While you decide, or as a starter

Marinated olives £4

Ciabatta, dipping oil & balsamic £4.50

Crispy devilled whitebait, tartare sauce £4.50

Antipasti – Italian meats, olives, sun blushed tomatoes, mozzarella, ciabatta (*good for 2 as a starter*) - £14

## Starters

Leek and potato Soup - £4

Chicken and Ham Hock Terrine, carrot puree, carrot syrup, melba toast and salsa Verdi - £8

Pan-fried wood pigeon with sautéed wild mushrooms, bacon lardons and winter greens £8

Sundried Tomato and spinach arancini with tomato vinaigrette & dressed leaves £5.5

Sautéed wild mushrooms on sourdough toast, garlic white wine & cream - £7

## Main courses

Beer battered cod, chunky chips & crushed peas £13

OCH pie of the day, buttered mash, proper gravy - £15

Potato and Parsnip Rosti with wilted greens, poached egg and curry oil - £14

Pot roast chicken breast with wild mushroom and tarragon risotto & crispy sage - £15

Slow Braised Beef, caramelised chick pea and cauliflower puree and roasted wild mushrooms - £17

Poached Salmon fillet with creamed potatoes, leeks and peas - £17

Mushroom, blue cheese & spinach risotto - £13

## Sunday Roasts

Roast Gloucester Pork served with apple sauce -£14

Roast Sirloin of beef served with a Yorkshire pudding -£13

(All roasts are served with seasonal vegetables, roast potatoes and homemade gravy)

## From the Chargrill

OCH classic cheese burger, bacon, cheese, chunky chips and aioli - £13

28 day aged chargrilled steak, house butter, chunky chips, roast field mushroom

**10oz Ribeye** - £21 - **12oz Sirloin** - £24

Steak sauces - Green peppercorn – Port & blue cheese - £2.5

## Sides – all £3

Beer battered onion rings - Sweet potato wedges – mixed salad – buttered seasonal vegetables