



COACH HOUSE

Brasserie at Roe Park

STARTERS

Soup of the day	£5
Fresh wheaten bread.	
Breaded coated mushrooms (V)	£6
Garlic and chive mayonnaise.	
Chicken Liver Parfait	£6
Toasted soda bread / onion marmalade / aged old balsamic cream.	
Melon & 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.	
Chilli Nachos	£6
Beef chilli / melted cheese / sour cream.	

TO SHARE

Platter for Two	£12
Crispy coated mushrooms / bang bang chicken / BBQ ribs / tortilla nachos / garlic mayo / sweet chilli sauce.	

CHICKEN

Louisiana Chicken	£13
Cajun spiced / champ / roast chorizo & 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.	
Breaded 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.	
Coach House 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 basket of home cut fries.	

FISH

Traditional Fish & Chips	£14
Beer Battered Fish / home-cut chips / mushy peas / homemade tartar sauce.	
Catch of the Day (GF)	£15
(please ask your server) Cream cabbage / bacon / sautéed new potatoes.	
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 & coriander salsa / choice of side.	

OLD FAVOURITES

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	£16
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	£20
10oz Rib Eye Steak	£20
8oz Rump Steak	£15
Full Rack BBQ Pork Ribs	£14
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 & 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 & 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
Kids Ice Cream Sundae	£3
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.

REDS

	BOTTLE	250ML	175ML
1. Pleno Tempranillo, Navarra, Spain Medium to full bodied.	£16	£6	£5
2. Kintu Cabernet Sauvignon, Maule Valley, Chile Medium to full bodied with silky texture. Blackberries and cassis.	£17	£6	£5
3. Kintu Merlot, Central Valley, Chile Round and velvety red. Medium bodied.	£17	£6	£5
4. Brookford Shiraz Cabernet, South Eastern Australia Rich and full-flavoured spicy Australian red wine.	£18		
5. Austral Semi Crianza Rioja, Spain Wild strawberry & raspberry notes with cracked pepper and just a hint of vanilla.	£19		
6. Domaine Les Yeuses Merlot, Languedoc, France Medal winner! Medium bodied with damson and plum notes.	£19		
7. Principe de Viana Crianza, Navarra, Spain Aged for 12 months in oak. Notes of cassis, chocolate and vanilla.	£19		
8. Man Vintners Cabernet Sauvignon, Coastal Region, South Africa Full bodied fruit recalling blackberries and black cherries.	£20		
9. Ballybosch Red (Shiraz, Cabernet & Malbec), Stellenbosch, South Africa Ruan Pienaar and Robbie Diack! Full bodied with superb structure.	£23		
10. Loron `Jean` Gamay Noir, Burgundy, France Medium bodied, soft and rich with lush fruit and great balance.	£23		
11. Luigi Bosca Finca La Linda Malbec, Mendoza, Argentina Full bodied rich red.	£23		

WHITES

	BOTTLE	250ML	175ML
12. Pleno Viura, Navarra, Spain Crisp, zesty white. Perfect with white meats, fish and salads.	£16	£6	£5
13. Kintu Sauvignon Blanc, Maule Valley, Chile Grapefruit & citrus notes mixed with hints of asparagus.	£17	£6	£5
14. La Casada Pinot Grigio, Veneto, Italy Honeyed, floral aromas, are joined on the palate with apple & lemon flavours.	£18	£7	£6
15. Brookford Chardonnay Semillon, South East Australia Delicious and intriguing in equal measure...a masterclass in clever blending.	£19		
16. Domaine La Rieste, Gascony, France Sauvignon Blanc style. Notes of lime, freshly sliced apple, juicy kiwi.	£20		
17. The Holy Snail Sauvignon, Loire, France Classic, that is a half way house from a Sancerre to a Kiwi, fruit driven style.	£23		
18. Ballybosch Sauvignon Blanc, Stellenbosch, South Africa Ruan Pienaar and Robbie Diack! Fresh apple & gooseberry flavours.	£23		
19. The Jumper Sauvignon Blanc, Marlborough, New Zealand From award winning Hunter's estate, established by Belfast man Ernie Hunter.	£24		

ROSÉ

	BOTTLE	250ML	175ML
20. Pleno Grenache Rosado, Navarra, Spain - Dry This is a stunning wine....summer pudding nuances and a sleek finish.	£16	£6	£5
21. I Am Rose, Danube, Romania - Medium Sweet Medium sweet rose from Cramele Recas, Romania's trendsetting winery.	£16		
22. Conde de Caralt Brut N.V., D.O. Cava, Spain Light and crisp, with hints of vanilla, apricot and lemon notes.	£22		
23. Conde de Caralt Rosado N.V., D.O. Cava, Spain High quality made like Champagne with strawberry & raspberry fruit flavours.	£22		
24. La Pieve `Pergolo` Spumante Prosecco N.V., Treviso, Veneto, Italy Green apple and floral aromas. Bright and fresh.	£24		
25. Louis Nouvelot N.V. Brut, Champagne, France Young and lively that offers fresh mixed fruit scents.	£43		
26. Moet & Chandon A light and delicate champagne.	£79		

CHAMPAGNE & SPARKLING

HALF BOTTLES AND QUARTER BOTTLES

27. Pasqua Soave, Veneto, Italy Light hearted, friendly, with tones of citrus and peach. ½ (375ml)	£11
28. Principe de Viana Crianza, Navarra, Spain Cabernet Sauvignon, hints of chocolate, vanilla and cinnamon. ½ (375ml)	£11
29. Paulita Sauvignon Blanc - Chile ¼ (187ml)	£5
30. Paulita Cabernet Sauvignon - Chile ¼ (187ml)	£5
31. Babington Brook Chardonnay - Australia ¼ (187ml)	£5
32. Babington Brook Shiraz - Australia ¼ (187ml)	£5
33. Giuliana Pinot Grigio - Italy ¼ (187ml)	£5
34. Les Chaises Merlot - France ¼ (187ml)	£5
35. Devils Ridge White Zinfandel - USA ¼ (187ml)	£5
36. Valdo Prosecco Treviso DOC - Italy ¼ (187ml)	£7

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



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Roe Park, Limavady,
Co. Londonderry,
Northern Ireland, BT49 9FB



LOCAL SUPPLIERS

McAtamneys Butchers
Donegal Prime
Braemar Ice cream
Carnbrooke meats
Sydney B Scott
Farmview Dairies