

The Deli Skate & Dine

THE COACH HOUSE

Antipasto Platter to Share

A selection of Italian cold cuts

Gaeta olive tapenade | grilled artichoke | sourdough focaccia
poponcini peppers | grilled courgettes

Choose a Stone Baked Pizza

Traditional Margherita

San Marzano tomato sauce | Fior di Latte | basil

Diavola

San Marzano tomato sauce | Fior di Latte | spicy salami

Ortolana

Spinach | courgettes | peppers | aubergines | cherry tomatoes

Ai Gamberoni

Burrata | Atlantic king prawns | courgettes | cherry tomatoes | rocket

Funghi e Tartufo

Truffle sauce base | sausages | porcini mushrooms

Choose a Dessert

Pistacchio Misú

Mascarpone & pistacchio cream | sponge finger | cocoa powder

Affogato

Vanilla ice cream | espresso | amaretti

Gelato e Sorbet Tub

Vanilla | chocolate | strawberry gelato
Lemon sorbet

Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.