

The Coach House Cafe by Erik Peacock

Small Plates

- torn tomato**, chili, fennel seed, olive oil crostini 6.
suggested pairing, 2013, Family Tree White, Henry of Pelham
- warm marinated olives**, chili, orange zest 5.
suggested pairing, 2013, Sibling Rivalry Red
- coach house tomato soup**, goat's cheese, bacon, herb crouton, sunflower oil 9.
suggested pairing, 2014, Sauvignon Blanc, Henry of Pelham
- crispy egg**, local asparagus, truffle aioli 9.
suggested pairing, 2014, Chardonnay, Henry of Pelham
- braised beef cheek taco's**, avocado salsa verde, coach house slaw, spiced pumpkin seeds, fresh coriander 6.
suggested pairing, 2015, Baco Noir, Henry of Pelham

Sharing Plates

- wellington chicken liver pate**, seasonal chutney, cranberry crostini 13.
suggested pairing, Cuvée Catharine Rosé Brut
- tempura halibut**, seaweed mayo, pickled vegetable salad 15.
suggested pairing, 2014, Sauvignon Blanc, Henry of Pelham
- cheese plate** – selection of 4 canadian cheeses, fruit preserves 16.
suggested pairing, 2013, Family Tree Red, Henry of Pelham
- smoked trout**, local radish salad, creme fraiche, pea tendrils 16.
Suggested pairing, 2014, Chardonnay, Henry of Pelham
- the coach house plate** – a daily selection of niagara's best 20.
please ask your server for details
suggested pairing, 2015, Baco Noir, Henry of Pelham

Sandwiches

- croque monsieur**, sauce mornay, gruyere, country ham 16.
suggested pairing, 2015, Rosé, Henry of Pelham
- chickpea burger**, tzatziki, beet hummus, market slaw 16.
suggested pairing, 2014, Pinot Grigio, Henry of Pelham
- shrimp & lobster roll** – citrus mayo, cucumber, soft hoagie 17.
suggested pairing, 2013, Family Tree White, Henry of Pelham
- BLT – crisp bacon**, hot house tomatoes, pea and smoked cream cheese 15.
suggested pairing, 2014, Cabernet-Merlot, Henry of Pelham
- spicy grilled cheese** – cheddar, siracha, honey, sourdough 14.
suggested pairing, 2015, Riesling, Henry of Pelham

Pairings are not included with each menu item.

For parties of 6 or more there is an automatic 18% gratuity added to the bill.

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Heritage

Henry of Pelham Family Estate Winery was established with our first vintage in 1988. At that time we were one of a very few estate wineries dedicated to producing premium quality wines made from 100% Ontario grown grapes. Our focus is on vinifera grape varieties. This family of grapes includes Chardonnay, Riesling, Cabernet Sauvignon and Pinot Noir to name a few. They have been cultivated in Europe for hundreds of years proving to produce wines of distinction.

In 1984 when our father, along with each of us (Matthew, Daniel and Paul), tore out the Concord and Niagara grapes at our own expense, people thought we were crazy. When we planted Riesling and Chardonnay under newly contoured hills and under drainage, many said they would never grow. We knew, after studying the heat scans and speaking with some of the other more progressive growers, that our vineyard was not only suitable for these special varieties but also located on the prime grape growing lands of the Short Hills Bench.

Great Wine is Grown, Not Made

While this has become somewhat of a cliché it still describes what is the most important element in making great wine. The winemaker is an assistant to the fruit. She helps and nurtures the fruit as a teacher nurtures a student. Similar to a teacher, the winemaker tries to bring out the best characteristics that the fruit has to offer without forcing it.

The Coach House ...

Chef Erik Peacock and his wife Dale operate the Coach House. Owners of the landmark St. Catharines restaurant, Wellington Court, Erik and Dale are entering the eleventh summer at The Coach House.

Through our friendship with Paul, Mathew and Daniel Speck and a shared vision of quality we formed a partnership to provide customers at The Coach House with the most fresh, locally inspired cuisine in a fun and relaxed atmosphere. Surrounded by vineyards with a wonderful area for the kids to play makes The Coach House a truly unique Niagara experience and one we love to share with our family!

While visiting Niagara be sure to check out Wellington Court Restaurant. Celebrating 30 years the restaurant was originally started as a café and has evolved into one of Niagara's hottest dining destinations.

Please ask your server for more information and be sure to fill out a comment card! We love to know that you enjoyed your visit. On Trip Advisor find us as The Coach House Café at Henry of Pelham.

Vineyard + Winery Tours

Time: 1:30 daily, May long weekend (Victoria Day) through to the end of October.
Cost: \$10 inclusive per person. All tours start and finish in the winery tasting room.

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