

COACH · HOUSE

MODERN KITCHEN & BAR

Welcome to The Coach House at Middleton Lodge.

Inspired by our walled gardens, our chefs work closely with our gardening team to bring food from the estate to your plate. When we can't grow it here, we work closely with local producers to bring you a taste of the North, with an emphasis on seasonal dishes packed full of flavour. Whether you're celebrating something special, or simply fancy treating yourselves, we hope you have a wonderful meal here with us.

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Lindisfarne oysters, fermented chilli dressing, apple & elderflower mignonette ^(gf / df)
3 oysters - £11 • 6 oysters - £21.5

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BAR SNACKS

homemade focaccia bread ^(vg) - £4

Lovesome Hill cold pressed rapeseed oil & blackcurrant balsamic ^(vg / gf) • nasturtium butter ^(gf)

Gordal olives ^(gf / vg) - £5 • truffle popcorn ^(gf / vg) - £5 • Yorkshire chorizo ^(df / gf) - £7

smoked almonds ^(gf / vg) - £5 • Harperley Farm short rib & mushroom arancini - £3^{ea} • padron peppers, bay leaf salt ^(vg / gf) - £6

pork crackling, apple purée ^(df / gf) - £5 • marinated anchovies ^(df / gf) - £5

garden fig, estate honey, Yorkshire Blue & hazelnut - £4^{ea} • crispy potato skins, black garlic aioli ^{(df) (gf available)} - £4.5

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STARTERS

GARDEN

garden marrow soup, Yoredale scone, roasted onion skin, nasturtium oil ^{(v) (gf / vg available)} - £10

confit garden pink fir potatoes, crisps, onion jam, pickled shallot, rouille ^(vg / gf) - £13

grilled greenhouse aubergine, marinated garden courgette, mint pickle, picked leaves, cucumber & spring onion ^(gf / vg) - £12

LAND & SEA

Harperley Farm beef carpaccio, garden blackcurrants, fried onion, Volesdale cheddar, nasturtium ^(gf) - £16

garden courgette & mussel fritters, shaved Yoredale, courgette purée, fig leaf pickle, jalapeno crème fraîche - £14

lamb cannon, gremolata, fermented chilli, garlic yoghurt, pickles ^{(gf) (df available)} - £15

M A I N S

G A R D E N

beetroot risotto, pickled & roasted beetroot, elderflower pickle, goats curd, fried leaves, shaved walnut ^(gf) (vg available) - £20
garden niçoise, garden fine beans, soft boiled egg, sauté potatoes, balsamic glazed red onion,
Gordal olive, confit tomato ^(gf / df) (vg available) - £20
aubergine schnitzel, courgette purée, garden broad bean, pea & spring onion salsa.
fermented chilli, lemon mayonnaise ^(gf / vg) - £19

L A N D & S E A

Chalk Stream trout, warm garden pink fir potato & pickled onion salad, garden greens, leek top purée ^(gf) - £30
Harperley Farm beef ragu, homemade tagliatelle, garden pesto, shaved Berwick Edge, garlic aioli ^(df available) - £26
harissa grilled Yorkshire chicken breast, creamed corn, grilled garden Mediterranean vegetables, spiced feta granola - £26
roast Old White pork belly, raw garden red cabbage slaw, semolina gnocchi, maple roasted squash, truffle mascarpone - £26
Waterford Farm steak with house salad, confit tomato and triple cooked chips ^(gf / df available)
8oz flat iron - £29 • 10oz sirloin - £39 • 8oz fillet - £52

T O S H A R E

32oz Limousin Côte de Boeuf - £95

S A U C E S

peppercorn sauce ^(gf) - £4 • truffle aioli ^(v / gf) - £4 • chermoula ^(gf / vg) - £4 • nasturtium butter ^(gf) - £4

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A L I T T L E E X T R A O N T H E S I D E

Yorkshire salad ^(gf / vg) - £4.5 • garden herb glazed pink fir potatoes ^(gf) (vg available) - £6
truffled Berwick Edge cheddar fries ^(gf) - £7 • creamed chard & fine beans - £6
triple cooked chips ^(gf / vg) - £6 • harissa & maple courgettes ^(gf / v) - £6

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A N D F O R A F T E R S

apricot crème brûlée, honey roast apricot, rosemary tuile ^(v) - £10
carrot torte, walnut, carrot gelato, nasturtium ^(vg / gf) - £9
Ruby Hue 66% Guatemala chocolate sponge, cherry crèmeux, sage - £10
mille-feuille caramelia, buckwheat ice cream - £10

E S T A T E & G A R D E N I N S P I R E D G E L A T O & S O R B E T

blackberry, bay leaf, strawberry with ricciarelli Tuscan cookies ^(gf) - £8.5

C H E E S E

British cheeses, Coach House lavosh, pickled garden vegetables, tomato chutney ^(gf available) - £22
Barncliffe Brie, Harrogate Blue, Yoredale, Berwick Edge, Yr Afr

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN

NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE
TEAM KNOW ABOUT ANY DIETARY REQUIREMENTS & ALLERGENS

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