

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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BAR SNACKS

homemade focaccia bread ^(vg) - £4

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

pork crackling, apple purée ^(df / gf) - £5 • Yorkshire chorizo ^(df / gf) - £7 • smoked almonds ^(gf / vg) - £5

marinated anchovies ^(df / gf) - £5 • Gordal olives ^(gf / vg) - £5 • padron peppers, bay leaf salt ^(gf / vg) - £6

truffle popcorn ^(gf / vg) - £5 • Harperley Farm short rib & mushroom arancini - £3^{ea}

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

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STARTERS

GARDEN

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

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

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

LAND & SEA

mussel fritters, shaved Yoredale, courgette puree, fig leaf pickle, jalepeno creme fraiche - £14

Harperley Farm beef tartar, garden blackcurrants, fried onion, beef dripping sourdough toast, nasturtium ^(gf available) - £16

little gem Caesar salad, anchovy, Doddington, focaccia crouton, soft boiled Good Fellas egg, chive ^(gf available) - £12

add smoked Chalk stream trout / Yorkshire chicken + £8

MAINS

GARDEN

aubergine schnitzel, courgette purée, garden broad bean, pea & spring onion salsa,
fermented chilli, lemon mayonnaise ^(gf / vg) - £19

beetroot risotto, pickled & roasted beetroot, cherry blossom, goats curd, fried leaves, walnut pickle ^{(gf) (vg available)} - £20

garden niçoise, garden beans, soft boiled egg, sauté potatoes, balsamic glazed red onion,
Gordal olive, confit tomato ^{(gf / df) (vg available)} - £20

LAND & SEA

Chalk Stream trout, warm garden pink fir potato & pickled onion salad, garden greens, leek top purée ^{(gf) (df available)} - £30

Longhorn beef burger, beetroot chutney, aged cheddar, mushroom & black garlic mayo, triple cooked chips, garden slaw - £22

roast Old White pork belly, raw garden red cabbage slaw, semolina gnocchi,
maple roasted squash, truffle mascarpone ^(gf / df available) - £26

harissa grilled Yorkshire chicken breast, creamed corn, grilled garden Mediterranean vegetables, spiced feta granola - £26

beer battered haddock & triple cooked chips, pea purée, garden herb mayonnaise, burnt lemon ^(df) - £21

Waterford Farm steak with house salad, confit tomato & triple cooked chips ^(gf / df available)

8oz flat iron - £29 • 10oz sirloin - £39 • 8oz fillet - £52

TO SHARE

32oz Limousin Côte de Boeuf - £95

SAUCES

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

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A LITTLE EXTRA ON THE SIDE

Yorkshire salad ^(gf / vg) - £4.5 • garden herb buttered potatoes ^{(gf / v) (vg available)} - £6

truffled volesdale cheddar fries ^(gf) - £7 • garden brasied red cabbage, spiced granola ^(vg / df) - £5

triple cooked chips ^(gf / vg) - £6 • roast garden beetroot, feta, mint pickle ^(v / gf) - £5

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AND FOR AFTERS

apricot crème brûlée, rosemary tuille - £9

carrot torte, walnut, carrot sorbet, nasturtium ^(vg / gf) - £9

mille-feuille caramelia, buckwheat ice cream - £10

Ruby Hue 66% Guatemala chocolate sponge, cherry crémeux, sage - £10

ESTATE & GARDEN INSPIRED SORBET

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

CHEESE

British cheeses, Coach House lavosh, pickled garden vegetables, tomato chutney ^(gf available) - £22

Barncliffe Brie, Harrogate Blue, Yoredale, Berwick Edge, Yr Afr

fruit scones, clotted cream, jam ^(v) - £5 • scruffy Berwick Edge & chive scones, truffled mascarpone ^(v) - £5

triple chocolate cookie - £3 • cake of the day - £4.5

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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