

COACH · HOUSE

MODERN KITCHEN & BAR

SAMPLE DINNER MENU

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 & blackcurrant balsamic ^(vg/gf)

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

padron peppers, bay leaf salt ^(vg / gf) - £6 • crispy potato skins, black garlic aioli ^{(df) (gf available)} - £4.5

Cornish sardines on toast, bigilla, gremolata, garden pickles ^(df) - £7 • marinated anchovies ^(df / gf) - £5

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STARTERS

GARDEN

garden leek & potato soup, pickled apple, jalapeño crème fraîche, chia seed & celery leaf cracker ^{(v) (gf / vg available)} - £10

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

garden salt baked beetroot tartare, estate honey & truffle, hazelnut, lavosh cracker, pickled beetroot ^{(v) (vg available)} - £13

LAND & SEA

Harperley Farm charcuterie, house cured bresaola & pastrami, fig, pickled squash,
beef dripping sourdough toast ^(df / gf available) - £16

seared Cornish blue fin tuna, pickled blackcurrant, fried capers, onion seeds dressing, tzatziki ^{(gf) (df available)} - £17

chicken terrine, cauliflower & pear salsa, smoked almond butter, focaccia crisps ^(df / gf available) - £13

M A I N S

G A R D E N

filo baked spiced cauliflower, squash puree, chermoula, pickled blackcurrant, hazelnut salsa ^(vg) - £19
beetroot risotto, pickled & roasted beetroot, elderflower, goats curd, fried leaves, walnut pickle ^{(gf) (vg available)} - £20
roast parsnip, pickled fig & chicory salad, parsnip puree, fig jam, parsnip crisps,
Berwick Edge, garden pesto ^{(gf / v) (vg available)} - £20

L A N D & S E A

North Sea halibut, spiced lentils, pickled crystal apple & garden runner beans, citrus yoghurt ^{(gf) (df available)} - £30
Waterford Farm beef ragu, homemade tagliatelle, gremolata, shaved Berwick Edge, garlic aioli ^(df available) - £26
Yorkshire chicken, dauphinoise potato, creamed mushrooms, buttered garden greens ^(gf) - £26
BBQ spiced apple glazed belly pork, pink fir hasselbacks & sour cream, raw red cabbage slaw, crackling crumb ^(gf) - £26
Harperley Farm 8oz lamb leg steak, charred gem Yorkshire salad, garlic buttered pink fir potato,
pickled blackberry jus ^(gf / df) - £34
grilled 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 • roast garlic aioli ^(v / gf) - £4.5 • chermoula ^(gf / vg) - £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

spiced corn ribs, lemon aioli ^(gf / vg available) - £5 • garden herb glazed pink fir potatoes ^{(gf) (vg available)} - £6
skin on fries, chilli salt ^(gf / vg) - £5 • cauliflower cheese ^(v) - £6 • garden heritage harissa roasted carrots ^(gf / vg) - £5
spiced pumpkin & pickled chicory salad, toasted seeds ^(gf / vg) - £5
triple cooked chips ^(gf / vg) - £6 • gratinated creamed savoy cabbage & chard ^(gf / v) - £6 • house salad ^(gf / vg) - £4.5

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

steamed apple & honey sponge, parsnip leaf gelato ^(v) - £9
poached pear, Ruby Hue 70% cremeux, port granola ^(gf / vg) - £10
fig leaf panna cotta, roasted figs, honey struesel ^{(v) (gf available)} - £9
basque cheesecake, preserved garden plums, plum sorbet ^(v / gf) - £9

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

corn, burnt apple, fig leaf, 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, Leeds Blue, Yoredale, Berwick Edge, Shilling

G F - G L U T E N F R E E • D F - D A I R Y F R E E • V - V E G E T A R I A N • V G - V E G A N

N O T A L L O F O U R I N G R E D I E N T S A R E L I S T E D S O P L E A S E L E T T H E
T E A M K N O W A B O U T A N Y D I E T A R Y R E Q U I R E M E N T S & A L L E R G E N S

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