

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.

SAMPLE SUNDAY LUNCH

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 • marinated anchovies ^(df / gf) - £5 • Harperley Farm short rib & mushroom arancini - £3^{ea}

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

cornish sardines on toast, billiga, gremolata, garden pickles - £7

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

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STARTERS

GARDEN

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

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

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

LAND & SEA

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

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

chicken terrine, cauliflower salsa, smoked almond butter, focaccia crisps ^{(gf) (df available)} - £13

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M A I N S

roast 38 day aged Limousin sirloin of beef ^(served pink) - £25

roast Yorkshire chicken, apricot & garden herb stuffing ^(gf / df available) - £24

roast Middle White pork rack, roasted apple purée ^(gf / df available) - £24

pan braised hispi cabbage, squash purée, garden pea salsa ^(gf / vg available) - £21

all served with; mash, seasonal greens, roasted root vegetables, roast potatoes, Yorkshire salad & Yorkshire pudding

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

Market fish, lentil dahl, pickled crystal apple & garden fine beans, citrus yoghurt ^{(gf) (df available)} - £30

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

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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

seasonal salad & dressing ^(gf / df available) - £4.5

roast rooster potatoes ^(gf / df) - £5

cauliflower cheese ^(v) - £6

skinny fries, chilli salt ^(vg) - £5

triple cooked chips ^(gf / vg) - £6

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

pumpkin & apple crumble, cinamon custard ^(gf / vg available) - £8

parkin cake, toffee sauce, chantilly cream - £10

plum bakewell, plum gelato - £8

pain au chocolat bread & butter pudding, chocolate gelato ^(v) - £9

C H E E S E

British cheeses, lavosh crackers, pickled vegetables, estate chutney, preserved fig ^(gf available) - £22

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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