

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 & 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 • crispy potato skins, black garlic aioli ^{(df) (gf available)} - £4.5 • Yorkshire chorizo ^(df / gf) - £7

pork crackling, apple purée ^(df / gf) - £5 • padron peppers, bay leaf salt ^(vg / gf) - £6 • truffle popcorn ^(gf / v / df) - £5

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STARTERS

GARDEN

garden onion 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

garden tomato bruschetta, gremolata, garden pickles, crispy onion ^(df) - £12

LAND & SEA

garden courgette & mussel fritters, shaved Berwick Edge, courgette purée, fig leaf pickle, jalepeno crème fraiche - £14

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

seared 4oz flat iron steak, gremolata, fermented chilli, garlic yoghurt, pickles ^{(gf) (df available)} - £15

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

add smoked Chalk stream trout / Yorkshire chicken + £8

M A I N S

roast 38 day aged Limousin sirloin of beef ^(served medium rare) - £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, courgette 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

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

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

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A L L 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, onion 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

crème brûlée, shortbread ^(v) - £10

apple & gooseberry crumble, bay leaf custard ^{(vg available) (gf)} - £8

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

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

C H E E S E

British cheeses, lavosh crackers, pickled vegetables, estate chutney ^(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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