

COACH · HOUSE

MODERN KITCHEN & BAR

SAMPLE LUNCH 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 & bay leaf balsamic ^(vg / gf)

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

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

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

smoked almonds ^(gf / vg) - £5 • Gordal olives ^(gf / vg) - £5

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STARTERS

GARDEN

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

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

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

LAND & SEA

seared, Cornish blue fin tuna, pickled blackcurrant, fried capers, onion seeds dressing, tzatziki ^{(gf) (df available)} - £15

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 ^{(df) (gf available)} - £13

M A I N S

G A R D E N

filo baked spiced cauliflower, squash purée, chermoula, pickled blackcurrant, hazelnut salsa ^(vg) - £19
beetroot risotto, pickled & roasted beetroot, cherry blossom, goats curd, fried leaves, walnut pickle ^(gf) (vg available) - £20
roast parsnip, pickled fig & chicory salad, parsnip purée, fig jam, parsnip crisps, Berwick Edge ^(gf) (vg available) - £20

L A N D & S E A

North sea hallibut, lentil dahl, pickled crystal apple & garden fine beans, citrus yoghurt ^(gf / df available) - £30
Longhorn beef burger, coach house gherkin, aged cheddar, black garlic mayo, triple cooked chips, garden slaw - £22
BBQ spiced apple glazed pork rack, Pink Fir Hasselbacks & sour cream, raw red cabbage slaw, crackling crumb ^(gf) - £26
beer battered haddock & triple cooked chips, pea purée, garden herb mayonnaise, burnt lemon ^(df) - £21
grilled Waterford Farm steak, dressed leaves, smoked tomato & triple cooked chips ^(gf / df available)
8oz flat iron - £29 • 10oz sirloin - £39 • 8oz fillet

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

house salad ^(gf / vg) - £4.5 • garden herb buttered potatoes ^(gf / v) (vg available) - £6
skin on fries, chilli salt ^(gf / df) - £5 • spiced pumpkin & pickled chicory salad, toasted seeds ^(gf / vg) - £5
triple cooked chips ^(gf / vg) - £6 • BBQ kales with Caesar dressing, pickled onions - £5 • gratinated creamed chard ^(gf / v) - £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 ^(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, Chevin

fruit scones, clotted cream, jam ^(v) - £5 • scruffy Berwick Edge & chive scones, truffled mascarpone ^(v) - £5
apple & cinnamon bun - £3 • cake of the day - £4.5

G F - GLUTEN FREE • D F - DAIRY FREE • V - VEGETARIAN • V G - VEGAN

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

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