



EVENING MENU

DRINKS

- Seasonal mocktails 6
- Tattinger champagne 12
- Elderflower & cucumber mojito 7½
- Botanist gin with franklin & son's tonic 6⁸/10
- Classic bellini 10

BITES

- Artisan bread & butter 1½
- Haddock arancini & curry mayo 4
- Pork scratchings, roast apple 2
- Smoked nuts 2½
- Olives 3

STARTER

- Aged Galloway beef tartar, salsa verde, pickled garlic stalks 12
- Xo crab, watermelon, radish, sea herbs 12½
- Wild mushrooms, slow cooked duck egg, smoked hollandaise, sourdough crumb 8
- Heritage tomato salad, truffle, goats curd, olive oil leaf 7½
- Beetroot salad, mascarpone, smoked almonds, blackberry vinegar 6½
- Sweetcorn veloute, parmesan gnocchi, spring onion, chive oil 6
- Blow torched mackerel, tartar, oyster mayonnaise, pickled vegetables 9

MAIN

- Monkfish, caramelised cauliflower, mussel veloute, leeks 20
- Yorkshire chicken, parmesan gnocchi, sweetcorn, pancetta, gem lettuce 15
- Gnocchi, summer vegetables, smoked almonds, aged parmesan 11
- Pork fillet, pig's cheeks, morcilla, summer vegetables, pink fir potatoes 18
- Sea bream, chorizo jam, avocado, apple, radish 14
- Duck breast, duck liver parfait, confit leg, garden beetroot 18

CHARGRILL

- Whole baby turbot, pink fir potatoes, samphire, brown shrimps 24
- 32-day dry aged Galloway Ribeye 24
- 32-day dry aged Shorthorn Sirloin pave 30
- 20oz Chateaubriand for two, cherry tomatoes 35pp
- Chargrill meat is served with skinny fries & kitchen garden salad

GRILL SAUCES 3

Herb butter / Béarnaise / Peppercorn

SIDES 3½

Skinny fries / Pink fir apple potatoes / Kitchen garden salad/ Broccoli, parmesan, béarnaise/ Peas, pancetta & onions

If you have any allergens please ask for details

Dinner, Bed & Breakfast guests have an allowance of £30pp, any surplus will be added to your bill.



We're proud of our Yorkshire roots and what we can't provide from the estate we use the best local suppliers. Provenance is central to everything we do at the Coach House & our team is passionate about using local and seasonal produce. We've started work on the kitchen gardens (which we hope to open in 2017) and intend to both increase the amount and variety of produce that we can grow ourselves as well as create a beautiful space for the estate and our customers. In the meantime, we have a big herb patch which we make the most of. What we don't grow here we source from Wellocks who are based in Lancashire. They buy from the best local farmers and deliver every day to guarantee great quality.

