



LUNCH MENU

BITES

Artisan bread & butter 1½

Nuts 2½

STARTER

Aged Galloway beef tartar, salsa verde, pickled garlic stalks 9

East coast fish cake, sauce gribiche, watercress 6

Wye valley asparagus, crispy hens egg, smoked butter hollandaise 8

Heritage tomato salad, cucumber, basil, puffed rice 7

Beetroot gazpacho, horseradish, pickled beetroots 6

MAIN

Roast Yorkshire beef sirloin & Yorkshire pudding 16

Roast Yorkshire chicken, sage & onion stuffing 12

Herdwick lamb breast, spring vegetables, wild garlic 15

Gnocchi, spring vegetables, smoked almonds, aged parmesan 10

Grilled whole plaice, jersey royals, brown shrimps, samphire, seaweed butter 20

Fish pie, salmon, cod, prawn, scallop 12

DESSERT

Peaches, vanilla mascarpone, brioche, honey 7

Sticky toffee pudding, vanilla ice cream 6

Strawberry parfait, macerated strawberries, strawberry sorbet 8

Dark chocolate fondant, cherry ice cream 7

Daily cheese board 12

KIDS ROAST AVAILABLE



We're proud of our Yorkshire roots and where 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 are starting work on the kitchen garden to ensure everything is as fresh & homemade as we can make it. What we don't currently grow in our herb garden we source from Wellocks. They buy from the best local farmers and deliver every day to guarantee great quality.

